バンビ～ノ！ 7

Bambino!

せきやてつじ

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BIG COMICS

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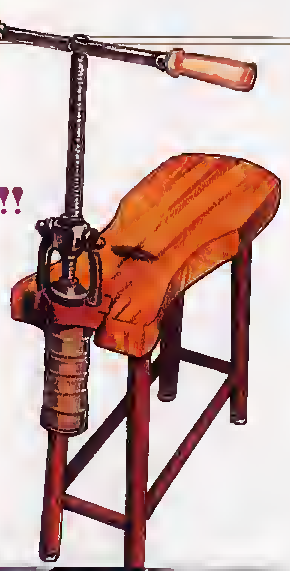
定価：本体505円＋税

1929979005054

雑誌 45760-70 小学館

最高のイタリア料理人を目指す
熱血漢・伴省吾が働く六本木の
トラットリア「バッカナーレ」で
新メニューコンペの開催が発表された!!
料理への熱い思いと
厨房復帰をかけ、始動する伴!
完成した料理とは…?
そしてコンペの結果は…!?



TVドラマ化!!!

2007年4月より日本テレビ系でスタート!!

毎週水曜22時～

主演／松本潤

TVドラマ化!!!

せきやてつじ

定価530円 本体505円

小学館

調理場は戦場だ!

六本木のイタリアンレストランを舞台に
若き料理人・伴省吾が
熱く、激しく、格闘する!!

[週刊ビッグコミックスピリッツ]にて大好評連載中!!!

バンビ〜ノ! Bambino! 7

せきやてつじ

■スピリッツコミックス好評発売中／■

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超人ウタダ（山本康人）…1〜2集

ビッグコミックスのデータ満載のホームページ。
http://comics.shogakukan.co.jp/

◉COVER ILLUSTRATION：SEKIYA TETSUJI ◉DESIGN：YAMAGUCHI AKIRA〈ROCKERS〉 ◉PHOTO：SHITAMI KENICHI

BIG COMICS
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小学館
BC1070

SEKIYA TETSUJI
PRESENTS
Bambino!

バンビーノ! Bambino!

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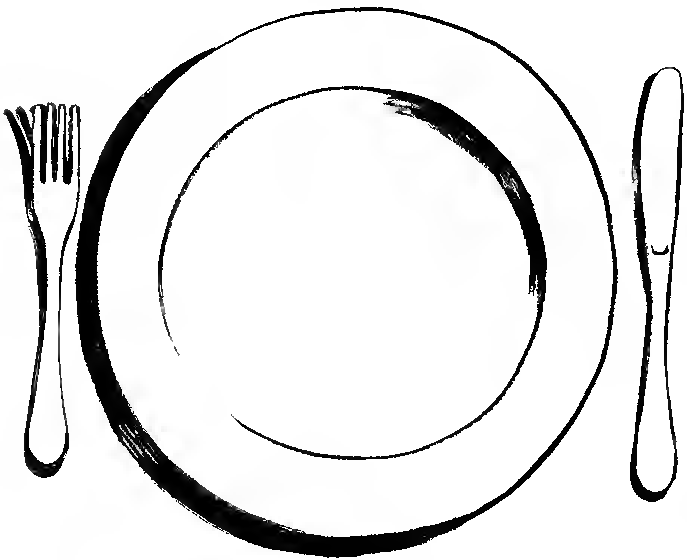

BIG SPIRITS COMICS

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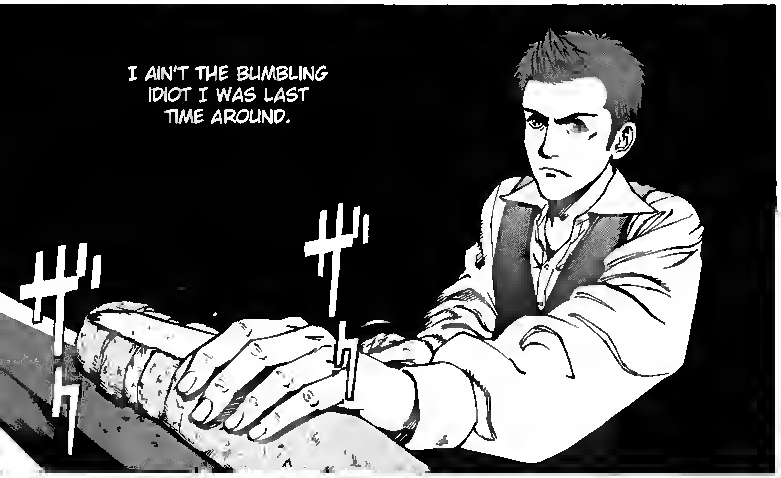
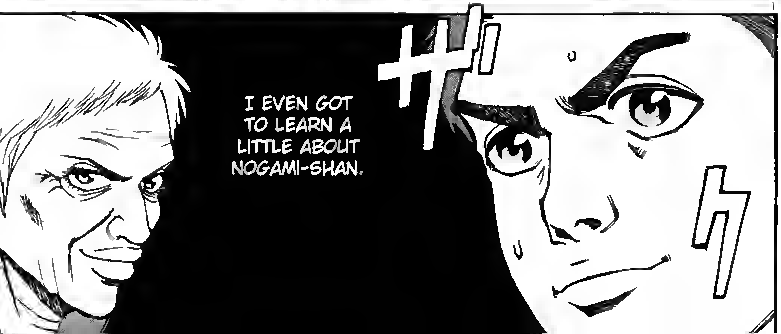
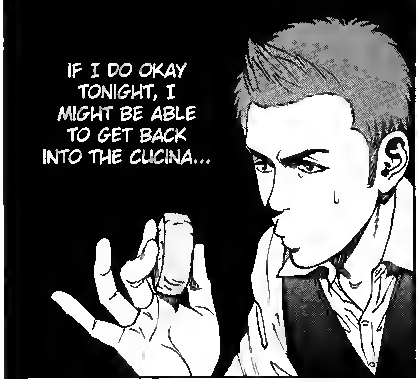
Connect

Chapter 66: Legare (7)






IF I DO OKAY TONIGHT, I MIGHT BE ABLE TO GET BACK INTO THE CUCINA...

THE PRESIDENT'S MOTTO IS...
"PUT YOUR HEART INTO IT."

...DAMMIT! NO, NO!

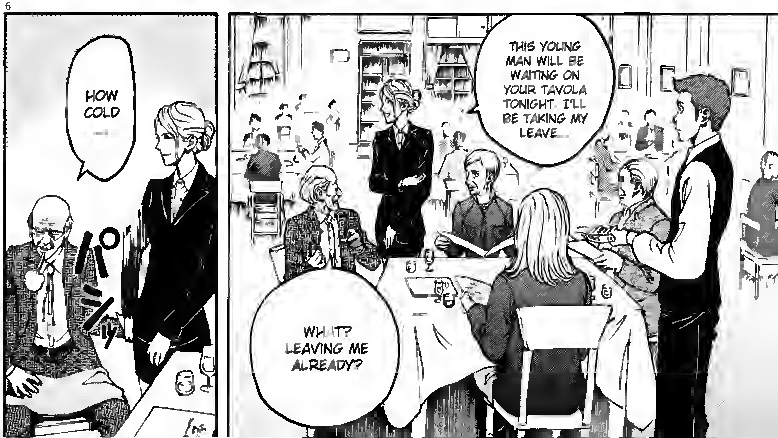
YEAH, I COULD SEE THAT...

NO WAY I COULD MAKE GOOD FOOD IF I WENT BACK THERE LIKE I AM NOW!

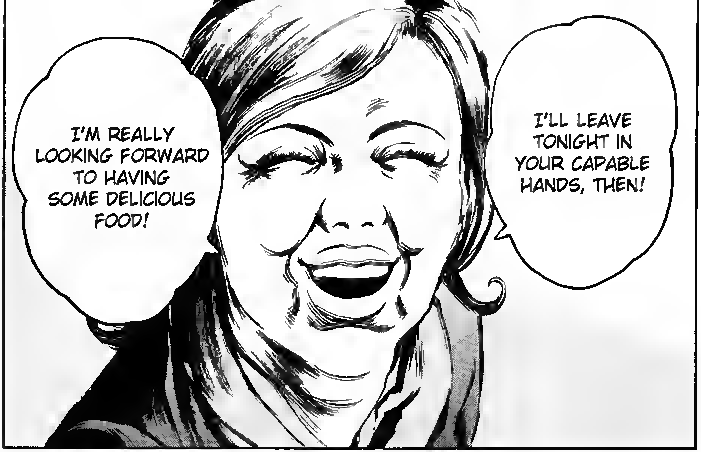
WHAT THE HELL DOES "PUT YOUR HEART INTO IT" MEAN, EXACTLY?

Chapter 66: Legare (7)

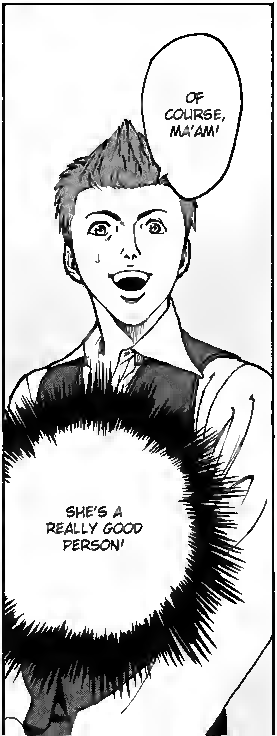
YOU'VE MATURED INTO A TRULY STUNNING YOUNG LADY, MIYUKI-CHAN.
THANK YOU.
EXCUSE ME...
BEAUTIFUL...


HOW COLD...
THIS YOUNG MAN WILL BE WAITING ON YOUR TAVOLA TONIGHT. I'LL BE TAKING MY LEAVE...
WH...IT? LEAVING ME ALREADY?

RIGHT... THESE PEOPLE ARE NOGAMI-SHAN'S OLD FRIENDS, AREN'T THEY?
EXCUSE ME
TACCHAN! THAT'S ENOUGH!
TACCHAN? WAIT, TACHI...?
NO...
SHE'S TAUGHT ME A LOT.
SHE'S A HARSH ONE, ISN'T SHE?
KYOKO'S TOLD ME ABOUT YOU!
SO YOU'RE BAN-KUN?


I'LL LEAVE TONIGHT IN YOUR CAPABLE HANDS, THEN!
I'M REALLY LOOKING FORWARD TO HAVING SOME DELICIOUS FOOD!

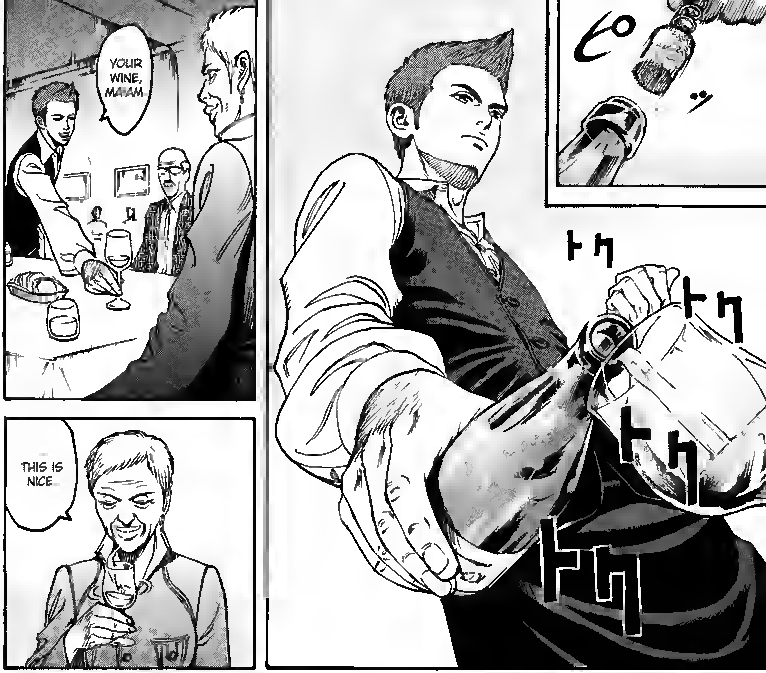
HAVE YOU CONSIDERED SOME LIGHT ALCOHOL BEFORE THE MEAL?


OF COURSE, MA'AM!
SHE'S A REALLY GOOD PERSON!

HOW ABOUT SOME WINE?
ANY RECOMMEN-DATIONS?
.....

IT'S A VERY LIGHT WHITE WINE, JUST RIGHT FOR THIS TIME OF YEAR.
HOW ABOUT THE PINOT GRIGIO FROM TRENTINO?
I RECALL THAT YOU ENJOYED THAT BEFORE.
……
EVERYONE OKAY WITH THAT?

キュッ
キュッ
EXCUSE ME..
?


YOUR WINE, MA'AM.
THIS IS NICE.
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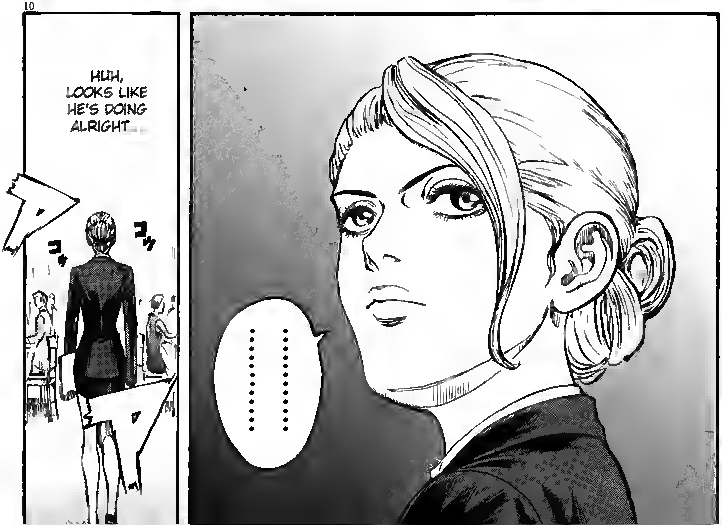

HUH, LOOKS LIKE HE'S DOING ALRIGHT...
コツ
コツ
.....

WHAT'S THIS? THIS IS WHITE WINE!
I WANTED TO HAVE RED WINE!
WOULD YOU LIKE FOR ME TO BRING YOU A RED WINE INSTEAD?
HONESTLY! IT'S FINE I'LL DRINK THIS.
BUT... I EXPLAINED IT IN ADVANCE...
MY APOLOGIES.

TO OUR HEALTH!
CHEERS!
WHAT A JOKE...
NOW, TO ORDER THE FOOD... I THINK ORDERING COURSES WOULD BE A BIT BORING
HOW ABOUT WE JUST GO WITH THE ANTIPASTO FOR NOW
BAMBI ANYTHING TO RECOMMEND?

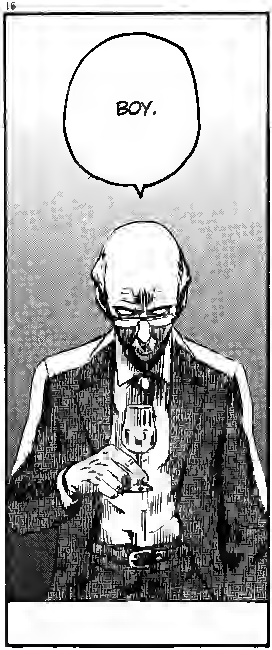
HOW ABOUT SOME LIGHTLY ROASTED VEGETABLES?
IN SEASON VEGETABLES ARE VERY FRAGRANT, AND EASILY DIGESTIBLE AS WELL!
CONSIDER THE CUSTOMERS...!
13
WELL, HOW DOES THAT SOUND?
I WANT SOMETHING WITH A BIT MORE FLAVOR.
ARE YOU CALLING ME OLD?
N-NO!
I-I DIDN'T MEAN IT THAT WAY...

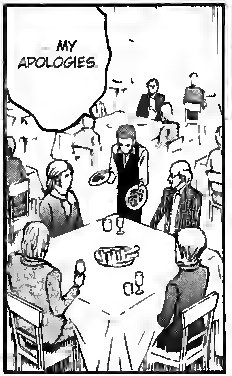
YEAH, THEY'RE NOGAMI-SHAN'S FRIENDS, ALL RIGHT...
DEALIN' WITH 'EM IS GONNA BE HARD.
IT'S A DISH OF OVEN-ROASTED ASPARAGUS TOPPED WITH A LIGHTLY FRIED EGG.
THEN HOW ABOUT OUR ASPARAGI ALLA BISMARCK?
HMM... WELL, THAT SOUNDS ALRIGHT.

EXCUSE ME!
WHAT DO YOU THINK OF HIM?
HE'S AMUSING, I'LL GIVE HIM THAT
ENOUGH TO TALK ABOUT OVER WINE, AT LEAST

GRILLED SEASONAL VEGETABLES!
AND ASPARAGI ALLA BISMARCK!
WHAT? THIS DISH HAS AN EGG ON IT!
I HATE EGGS!
THESE VEGE-TABLES ARE CO-VERED IN OIL.
ARE YOU TRYING TO SEND US TO AN EARLY GRAVE?

TAKE THESE PLATES AWAY.


BOY.


MY APOLOGIES.

THE HELL AM I SUPPOSED TO DO?!

WE DON'T HAVE TIME.

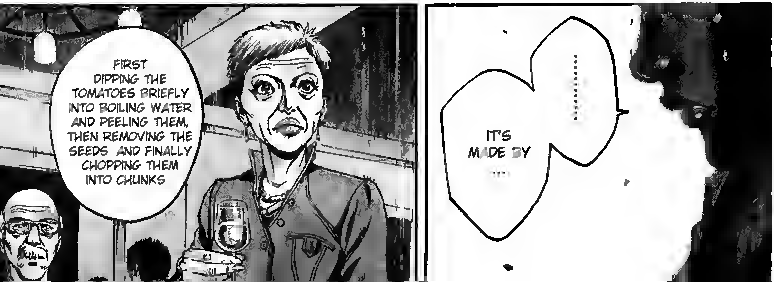
THIS PLACE IS A RESTAURANT, ISN'T IT?
WITH EVERY YEAR OUR BODIES HAVE A HARDER TIME PROCESSING FOOD
I'M HUNGRY ...
ホリホリ
AND YET, OUR URGE TO EAT DELICIOUS THINGS ONLY INCREASES WITH TIME.

ANY OTHER RECOMMENDATIONS?
PUT YOUR HEART INTO IT...?
HOW?
BAMBI

"PUT YOUR HEART INTO IT..."

Connect

Chapter 67: Legare (8)

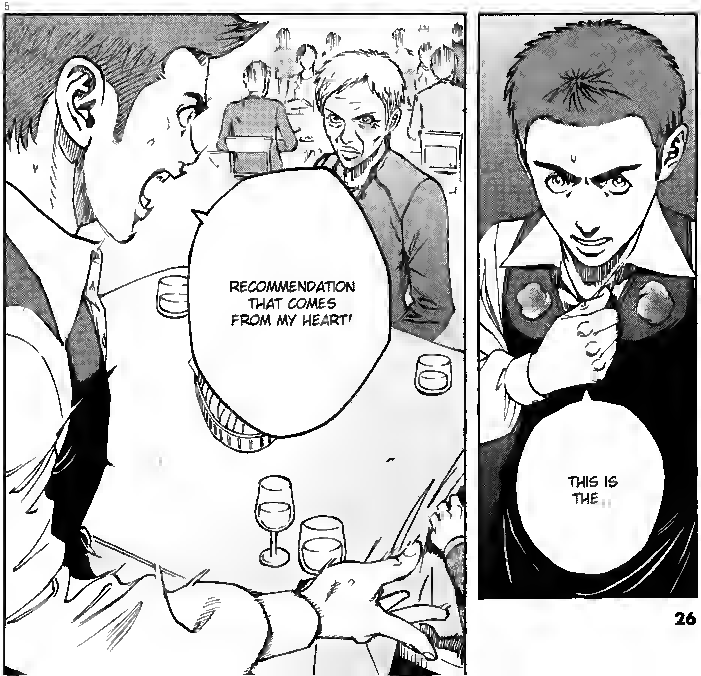

FIRST DIPPING THE TOMATOES BRIEFLY INTO BOILING WATER AND PEELING THEM, THEN REMOVING THE SEEDS AND FINALLY CHOPPING THEM INTO CHUNKS
IT'S MADE BY
.....
...

THEN THE SHRIMP IS ADDED. ONCE THE OIL HAS COATED THE SHRIMP EVENLY, ADD WHITE WINE AND TURN THE HEAT UP!
THE SPAGHETTI IS SET TO BOIL, AND MEANWHILE RED PEPPERS AND GARLIC ARE TOSSED TOGETHER IN A HOT FRYPAN WITH OLIVE OIL.
IT'S VERY IMPORTANT THAT THE TOSSING IS DONE OVER LOW HEAT.
THE ALCOHOL EVAPORATES, THE TOMATOES ARE ADDED, AND THEN THE SPAGHETTI AND RUCOLA ARE ADDED TOGETHER. THE DISH IS FINISHED IN AN INSTANT!
Connect
Chapter 67: Legare (8)

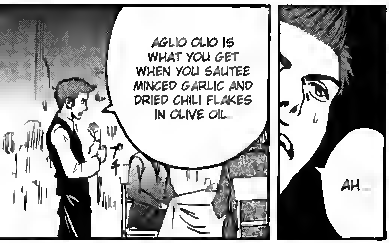
Bambino!

IS HE TALKING BACK TO THE GUESTS AGAIN?
NO...
I THINK WE CAN LEAVE HIM BE FOR NOW.
ARE YOU A CHEF?
I WAS WORKING THE PASTA SECTION HERE UNTIL JUST A WHILE AGO
YOU'RE NOT PRETENDING THAT THIS IS SOME CULINARY ACADEMY, ARE YOU?

NOGAMI-SHAN DIDN'T YOU TELL ME THE FIRST TIME YOU CAME?
YOU WANTED ME TO GIVE YOU A RECOMMENDATION THAT I'D TASTED MYSELF...


THIS IS THE...
RECOMMENDATION THAT COMES FROM MY HEART!

ANY OTHER RECOMMENDATIONS?
.....


AGLIO OLIO IS WHAT YOU GET WHEN YOU SAUTEE MINCED GARLIC AND DRIED CHILI FLAKES IN OLIVE OIL.
AH...

HOW ABOUT SPAGHETTI ALLA PESCATORA, THE FISHERMAN'S PASTA?
FIRST, YOU COAT A FRYPAN WITH AGLIO OLIO...

THEN YOU ADD MUSSELS AND SHORT-NECKED CLAMS
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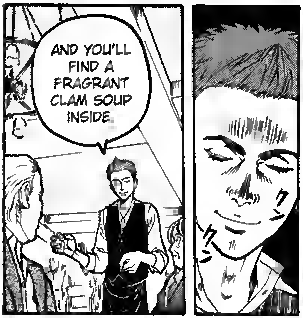
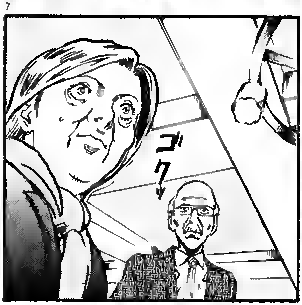
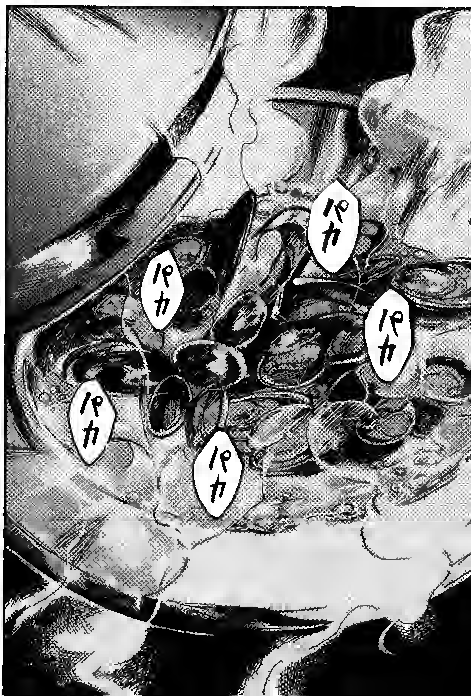
YOU SHAKE THE FRYPAN FOR A WHILE ON LOW HEAT, AND THEN ADD WHITE WINE
TURN UP THE HEAT AND COVER THE PAN
WAIT A MINUTE

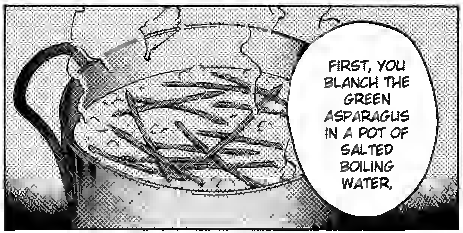

AND YOU'LL FIND A FRAGRANT CLAM SOUP INSIDE.



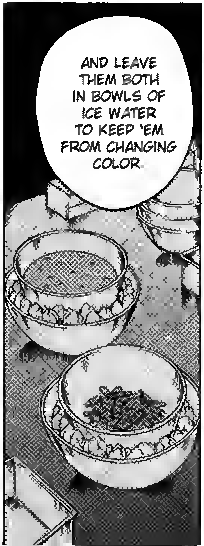


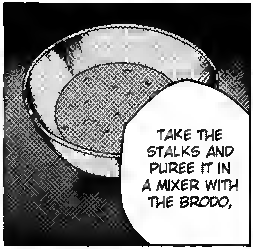
YOU HAVE TO REMEMBER TO TAKE THE CLAMS AND MUSSELS OUT ONCE THE FIRE OPENS 'EM UP.
THAT'S WHEN!!
YOU ADD YOUR PRE-SEASONED SHRIMP, BABY OCTOPUS, SQUID, AND TOMATO SAUCE.
グリン
グリン
WHEN THE PASTA'S DONE, YOU ADD THAT TO THE PAN ALONG WITH THE CLAMS AGAIN, AND TOSS IT ALL TOGETHER WITH THE SAUCE
AND-THERE YOU HAVE IT! SPAGHETTI ALLA PESCATORA!!

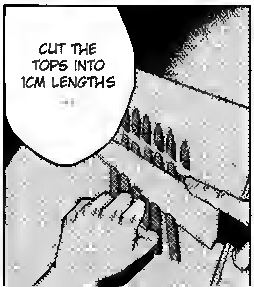
CAN YOU THINK OF SOMETHING A LITTLE WARMER AND MORE REFINED?
BUT IT SOUNDS LIKE QUITE A RUSTIC DISH
SOUNDS TASTY ENOUGH, I'LL GRANT YOU THAT


FIRST, YOU BLANCH THE GREEN ASPARAGUS IN A POT OF SALTED BOILING WATER.

HAVE YOU EVER TRIED CHICKEN AND GREEN ASPARAGUS RISOTTO?!


AND LEAVE THEM BOTH IN BOWLS OF ICE WATER TO KEEP 'EM FROM CHANGING COLOR.

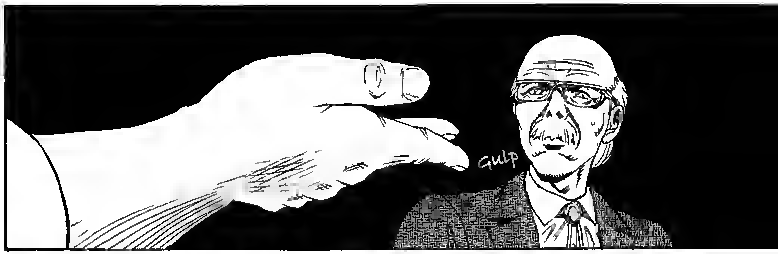

TAKE THE STALKS AND PUREE IT IN A MIXER WITH THE BRODO,


CUT THE TOPS INTO 1CM LENGTHS

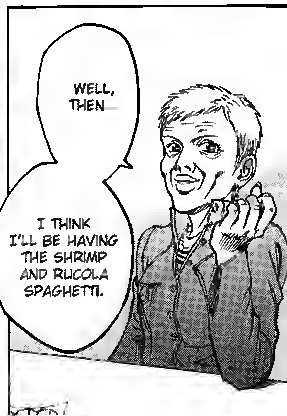
THE SMELL OF CHICKEN SLOWLY COOKING IS INDESCRIBABLE!
ROAST THE CHICKEN IN AN OILED FRYPAN OVER LOW HEAT.
HE'S FILMING A TALK SHOW OVER THERE.

THE MOST IMPORTANT PART ABOUT THE RISOTTO IS THE RATIO OF WATER, BRODO, BUTTER, AND PARMASAN CHEESE.
YOU TAKE A RISOTTO MADE WITH DELICIOUS BRODO AND ADD THE CHICKEN AND THE PUREE THEN FINALLY GARNISH IT WITH THE ASPARAGUS TIPS.
IT'S LIVE YOU HAVE TO FINISH IT IN AN INSTANT!

THEN THE RISOTTO IS DONE, SILKY SMOOTH AND PIPING HOT.


Gulp

I'M ORDERING THE FISHERMAN'S SPAGHETTI!
I'LL BE HAVING THAT AS WELL.
...THAT CHICKEN RISOTTO FOR ME.


WELL, THEN...
I THINK I'LL BE HAVING THE SHRIMP AND RUCOLA SPAGHETTI.

Hell yeah!
LOOKS LIKE HE GOT THEM TO PLACE AN ORDER, AT LEAST.
EXCUSE ME!
... THANK YOU!

YOUR SHRIMP AND RUCOLA SPAGHETTI.!..
FISHER-MAN'S SPAGHETTI
AND FINALLY, THE CHICKEN AND GREEN ASPARAGUS RISOTTO!
PLEASE ENJOY.

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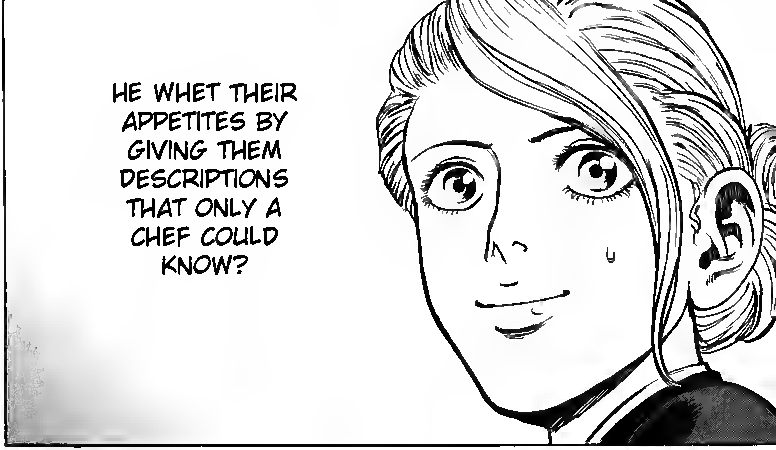
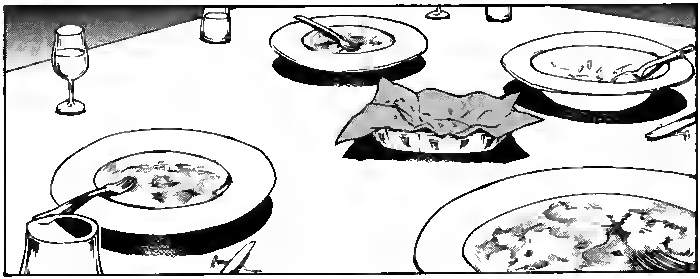
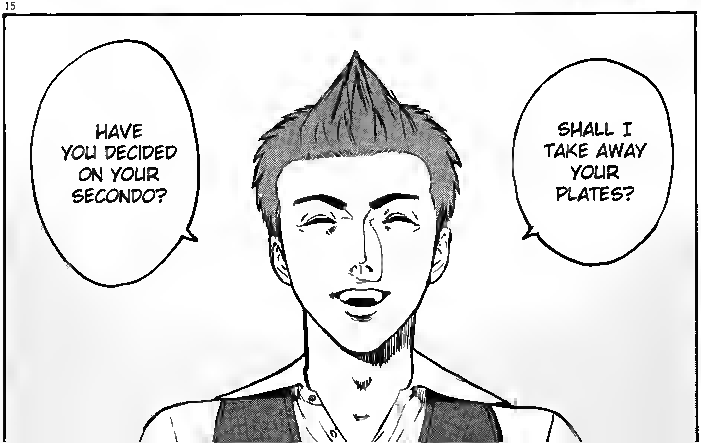
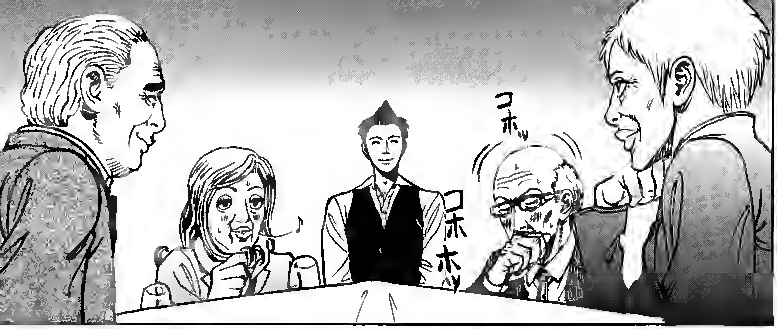
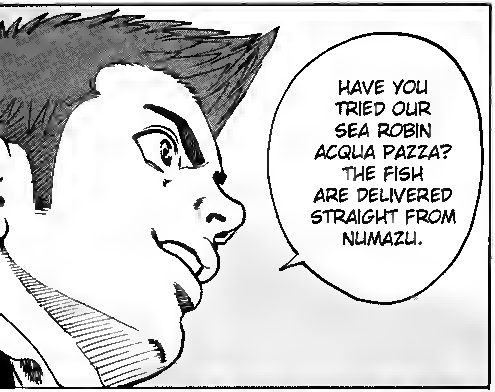

HE WHET THEIR APPETITES BY GIVING THEM DESCRIPTIONS THAT ONLY A CHEF COULD KNOW?




HAVE YOU DECIDED ON YOUR SECONDO?
SHALL I TAKE AWAY YOUR PLATES?


コホッ
コホッ


HAVE YOU TRIED OUR SEA ROBIN ACQUA PAZZA? THE FISH ARE DELIVERED STRAIGHT FROM NUMAZU.

ANYTHING TO RECOMMEND?

THEN MOVED RIGHT INTO THE OVEN AND ROASTED.

THE FISH IS FIRST SALTED AND THEN CRISPED IN AN OILED SAUTEE PAN,

IT'S A LIVELY DISH FULL OF THE FLAVOR OF THE SEA!
BASTE THE FISH IN ITS OWN JUICES AND ALLOW IT TO COOK FULLY.

パチ
パチ
パチ
パチ
パチ
パチ
パチ
パチ
パチ
パチ
パチ
パチ
パチ
パチ
パチ
HUH?
I INVITE YOU TO GIVE IT A TRY.
IT'S ONE OF OUR RESTAURANT'S BEST DISHES
スッ
THAT'S ALL IT TAKES TO MAKE IT.

バチ
バチ
バチ
ピュー
バチ
バチ
バチ
HUH?
WHA?
Sounds delicious!

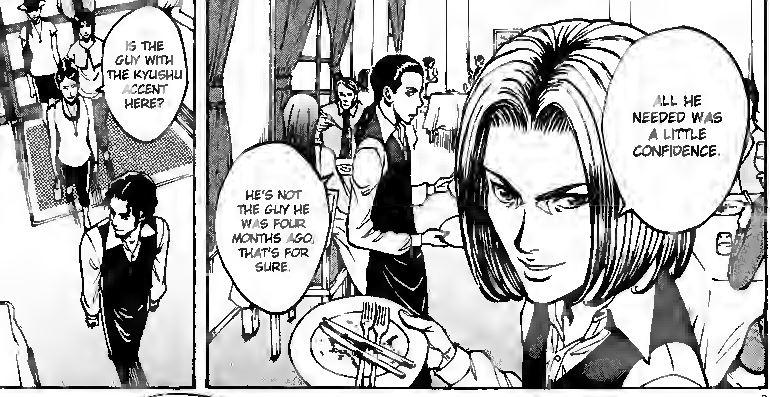
TRATTORIA BACCANALE
SUMMER

Chapter 68: Presentazione

Presentation

Chapter 68: Presentazione

Presentation

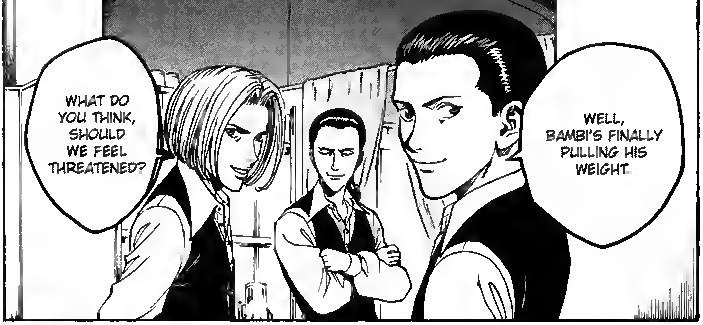

IS THE GUY WITH THE KYUSHU ACCENT HERE?
HE'S NOT THE GUY HE WAS FOUR MONTHS AGO. THAT'S FOR SURE.
ALL HE NEEDED WAS A LITTLE CONFIDENCE.

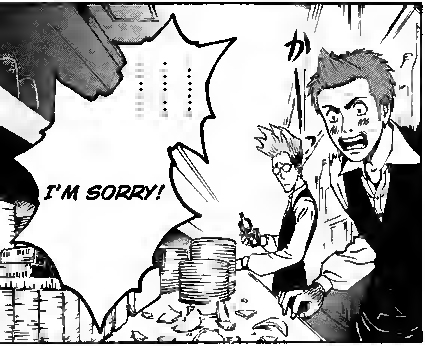
FINALLY YOU TOSS IT IN OLIVE OIL AND GARNISH IT WITH GREEN ONIONS, AND VOILA! THE COLD FEDELINI WITH FRESH SEA URCHIN AND EGGPLANT IS READY TO EAT!

THERE'RE EVEN GUESTS WHO COME LOOKING FOR BAMBI THESE DAYS.

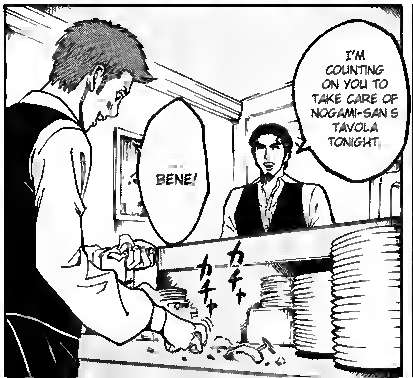
BAMBI!

WE'RE BACK!
WELCOME BACK, KUMI-SAN...
ちゃーん
WOULD YOU LIKE SOME FRESH TOMATOES IN YOUR SEA-FOOD RAGU SPAGHETTI, KUMI-SAN?
OH, YOU REMEM-BERED?
I SEEM TO REMEMBER YOU SAYING THAT YOU LIKED THEM
YOU ARE SUCH A DEAR!
IS THIS ALRIGHT?
MMM...
PRETTY GOOD, I'VE GOT TO SAY


WHAT DO YOU THINK, SHOULD WE FEEL THREATENED?
WELL, BAMBI'S FINALLY PULLING HIS WEIGHT.


I'M SORRY!

パリーン


I'M COUNTING ON YOU TO TAKE CARE OF NOGAMI-SAN'S TAVOLA TONIGHT.
BENE!
カチャ カチャ

BAN-KUN

AH...
OH, RIGHT
SHE'S COMING WITH HER OLD FRIENDS. REMEMBER THOSE THREE WHO CAME WITH HER THAT TIME?
バチ
バチ
バチ
SOUNDS DELICIOUS!
THANK YOU!!
ヒュー

WE TRULY ENJOYED OURSELVES TONIGHT.
THAT WAS DELICIOUS.
カチャッ
STARTING TOMORROW, I WANT YOU WAITING ON OTHER TAVOLAS AS WELL.
SAMBI.

YOU'VE GOT A LOT TO LEARN, YOU KNOW!

CIAO, BAMBINO!

TRATTORIA
BACCANALE
DINNERTIME

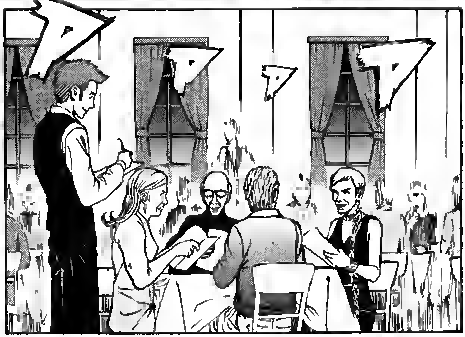
WELCOME, NOGAMI-SAMA.

YOUR RECOMMENDATIONS FOR TONIGHT?
THE ANAGO AND PAPRIKA SPAGHETTI IS EXCELLENT TONIGHT
YOU MAKE IT BY FIRST ROASTING THE PAPRIKA IN THE OVEN, THEN YOU PEEL IT AND TAKE OUT THE SEEDS
THEN YOU BOIL THE ANAGO,
AND FINALLY YOU ADD SOME FRESH TOMATOES, GARNISH WITH BASIL AND YOU'RE DONE!
ピン
YOU REALLY LOVE COOKING, DON'T YOU?
9

NO, MA'AM.
I JUST WANT TO SERVE DELICIOUS FOOD TO MY GUESTS.
YOU'VE GOT A MOUTH ON YOU, BRAT.

10

EXCUSE ME.



SUMMER VEGETABLES ROASTED WITHOUT OIL, SIR
YOU CAN SPRINKLE OLIVE OIL ON THEM ACCORDING TO YOUR TASTES
...SO YOU REMEMBERED?
THE NIGHT WENT BY SO FAST, DIDN'T IT?
PLEASE, COME AGAIN!
Baccanale
TRATTORIA

DINNER WAS DELICIOUS
BUT...
YOU'VE STILL GOT A LONG WAYS TO GO BEFORE YOU CAN MAKE ANYONE DRUNK!

12

CIAO! BAMBINO

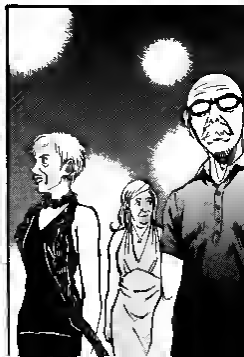
THANK YOU FOR EVERY-THING, MA'AM!
IT LOOKS LIKE BAN-SAN'S REALLY GOTTEN THE HANG OF THINGS NOW.

It's love.

WE'VE ONLY GOT MORE FLIGHTY YOUNGSTERS.
NOBODY WANTS TO TRY ANYTHING THAT MIGHT BE A CHALLENGE.

WE RACED TO TRY AND CREATE A CULTURE WHERE THE YOUTH COULD EXPRESS THEIR OWN OPINIONS...
BUT NOW THAT WE'RE OLD, I LOOK AROUND TO SEE ONLY PASSIVE PEOPLE WHO OPPRESS ANYTHING THEY THINK IS DIFFERENT.

WAS THIS THE KIND OF COUNTRY WE WERE TRYING TO MAKE?



BUT NOT EVERYONE'S LIKE THAT!
WE'VE GOT SOME KIDS IN THIS COUNTRY
WHO DON'T TRY AND CALCULATE THE COST OF EVERYTHING THEY DO THEY'RE CLUMSY GRANTED...
BUT THEY'VE GOT HEART! THEY'VE GOT WHAT IT TAKES TO BE ORIGINAL.

HMPH.
I CAN SEE WHY YOU LIKE HIM, KYOKO

IT'S ABOUT TIME WE GOT STARTED THINKING ABOUT A NEW DISH TO ADD TO THE AUTUMN MENU.
キリッ

17

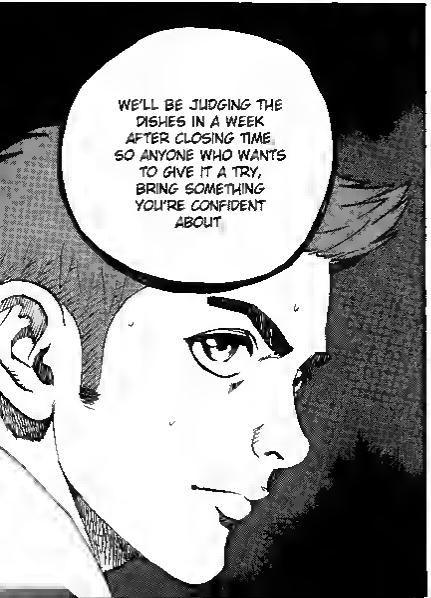
YOU KNOW, ATSUSHI ..
I'M THINKING ABOUT SWITCHING THINGS UP A BIT THIS TIME
I'LL TELL THE CUCINA MEMBERS
NAH

SO THIS TIME AROUND...
THERE ARE PEOPLE IN THE SALA WHO WANT TO COOK TOO, RIGHT?
ONE!
TWO!
LET ANY EMPLOYEE WHO FEELS LIKE IT GIVE A SUGGESTION FOR THE NEW DISH ON THE MENU!
MOVE IT!
MOVE IT!

Allora, ragazzi! Cominciamo a lavorare!
I KNOW IT'S HOT TODAY, BUT EVERYONE TRY AND KEEP UP!
THAT'S ABOUT IT.
Si, va bene!
Take
Chapter 69: Prendere
AH!
WAIT, WAIT!
ALMOST FORGOT.

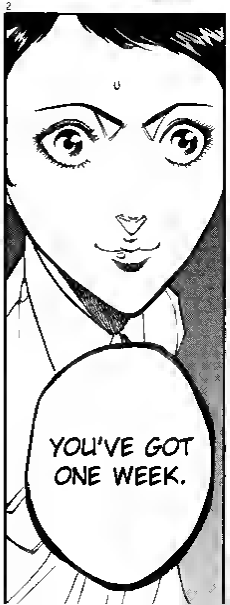
I'M LOOKING FOR A NEW DISH TO PUT ON THE AUTUMN MENU!
I'M TAKING SUGGESTIONS FROM EVERYONE ON THE STAFF THIS TIME, NOT JUST THE CUCINA MEMBERS.

Take
Chapter 69: Prendere

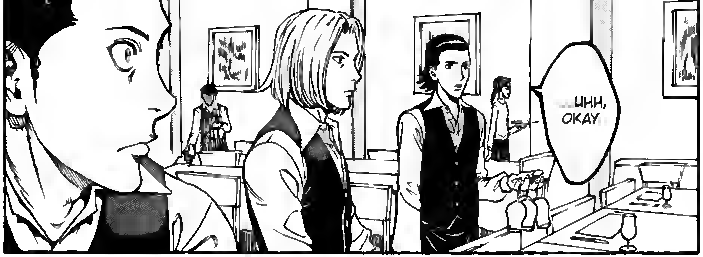

WE'LL BE JUDGING THE DISHES IN A WEEK AFTER CLOSING TIME. SO ANYONE WHO WANTS TO GIVE IT A TRY, BRING SOMETHING YOU'RE CONFIDENT ABOUT

3

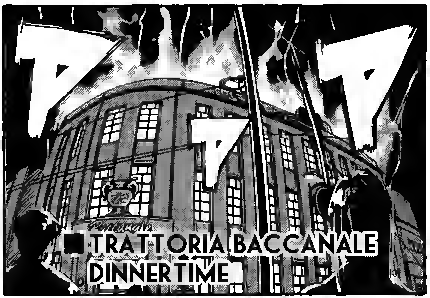
2

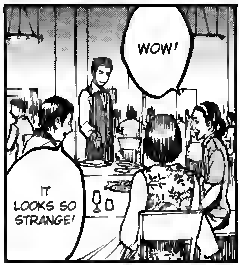


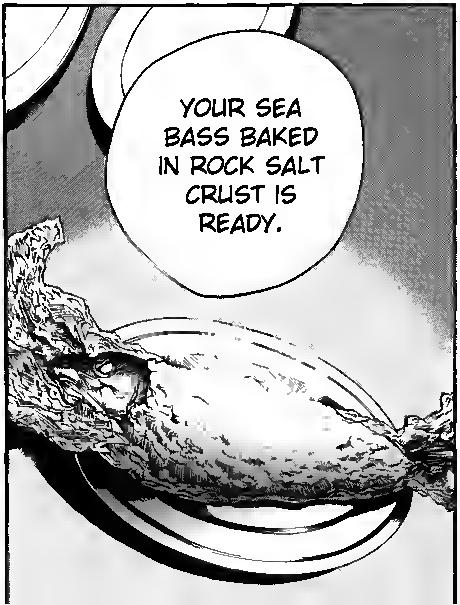
WHAT'RE YOU GONNA DO, BAMBI?
SO, A NEW DISH, HUH.
YOU'RE GONNA GIVE IT A TRY, RIGHT?
HE CAME HERE TO COOK, UNLIKE US. SO OF COURSE HE WILL
NAH
I'M NOT GOING TO ENTER THIS TIME.
I'VE STILL GOT A LOT TO LEARN IN THE SALA...
AND I DON'T REALLY HAVE ENOUGH TIME TO THINK SOMETHING UP, SO..

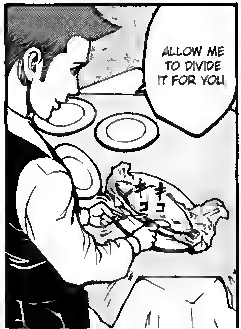

...UHH, OKAY.

EXCUSE ME!


■TRATTORIA BACCANALE
DINNERTIME


WOW!
IT LOOKS SO STRANGE!


YOUR SEA BASS BAKED IN ROCK SALT CRUST IS READY.


ALLOW ME TO DIVIDE IT FOR YOU.

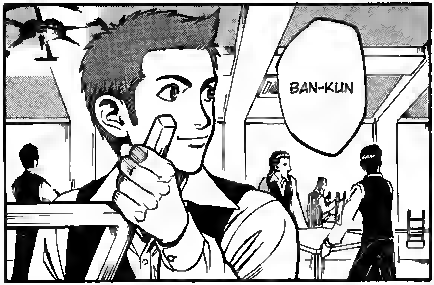
パカ
ホワ

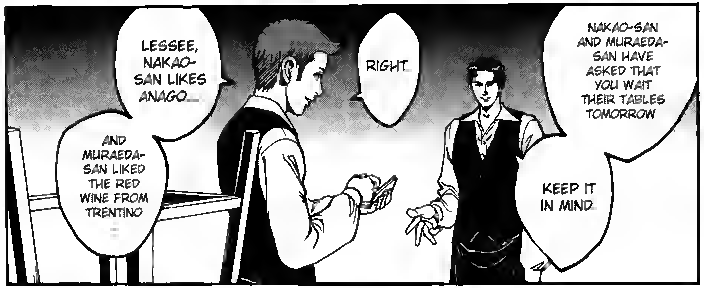
カチャ
カチャ
カチャ
カチャ

YOU'RE REALLY GOOD AT THIS, AREN'T YOU!
カチャ
カチャ
...THANK YOU.

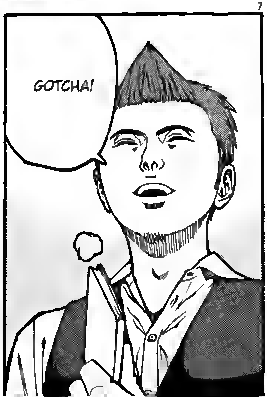
Chiudere

Baccanale
TRATTORIA
PLEASE, COME VISIT US AGAIN
GOOD NIGHT.


BAN-KUN


LESSEE, NAKAO-SAN LIKES ANAGO...
RIGHT.
NAKAO-SAN AND MURAEDA-SAN HAVE ASKED THAT YOU WAIT THEIR TABLES TOMORROW
AND MURAEDA-SAN LIKED THE RED WINE FROM TRENTINO
KEEP IT IN MIND.
7

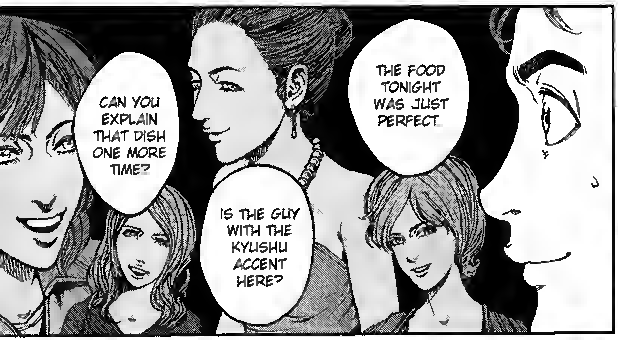
ASUKA-SHAN! SHOULDN'T YOU BE HEADING HOME?
ガッ

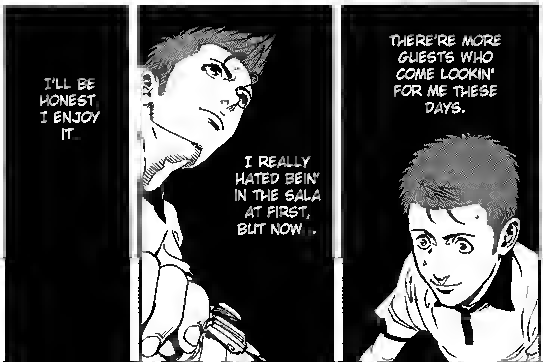

GOTCHA!

THAT GOES FOR ME TOO.
YOU SURE YOU DON'T WANT TO STAY, BAMBI?
I WANT TO TRY AND THINK UP SOMETHING FOR THE NEW AUTUMN MENU.
NO, I'M GOING TO STAY A LITTLE LONGER TONIGHT.

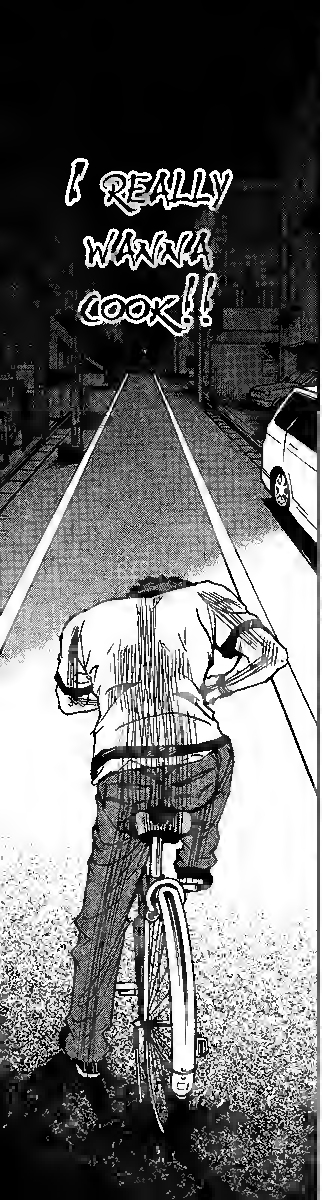
カリ
シャ

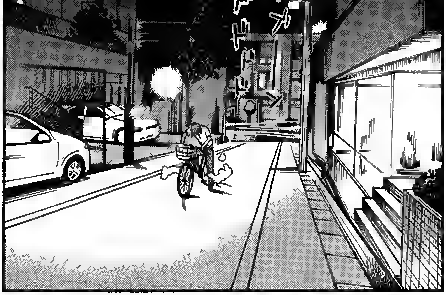
I MEAN, YOU'RE GOING TO GIVE IT A TRY TOO, AREN'T YOU?

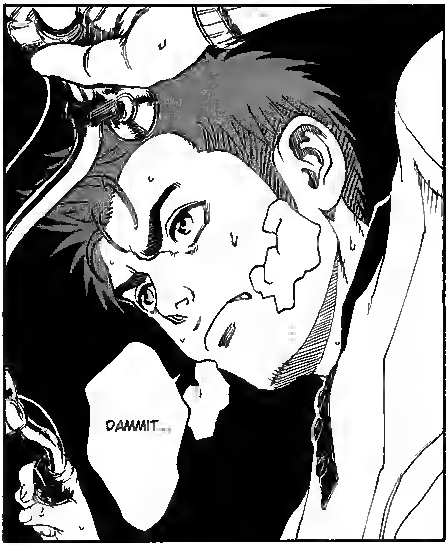

THE FOOD TONIGHT WAS JUST PERFECT.
CAN YOU EXPLAIN THAT DISH ONE MORE TIME?
IS THE GUY WITH THE KYUSHU ACCENT HERE?

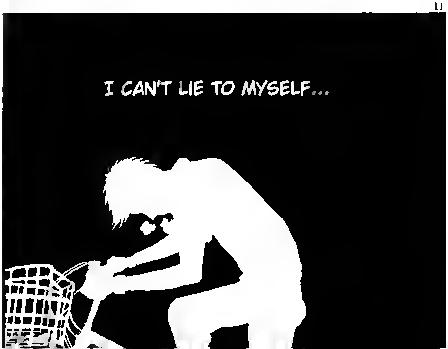

I'LL BE HONEST. I ENJOY IT.
I REALLY HATED BEIN' IN THE SALA AT FIRST, BUT NOW...
THERE'RE MORE GUESTS WHO COME LOOKIN' FOR ME THESE DAYS.

BUT ORIGINALLY, I WAS...
YOU REALLY LOVE COOKING, DON'T YOU?

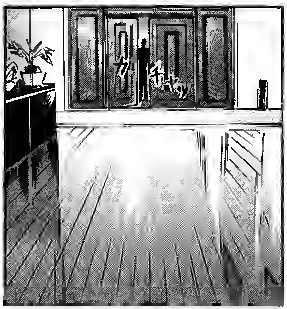

I REALLY WANNA COOK!!




DAMMIT...

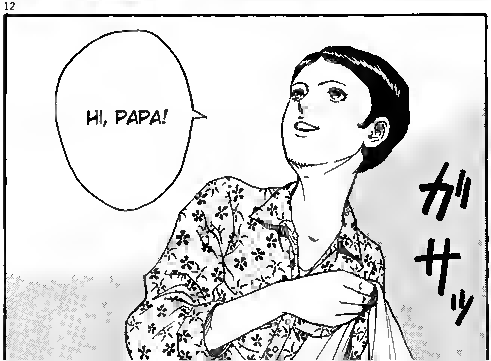

I CAN'T LIE TO MYSELF...

シャアアアア

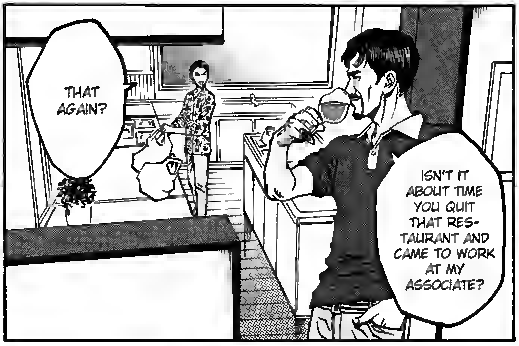


WELCOME HOME, KOZUE.

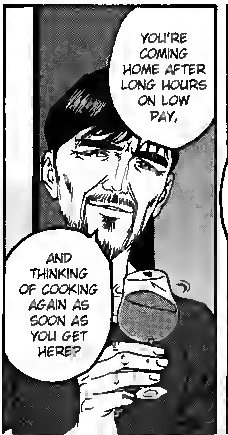
トン
トン

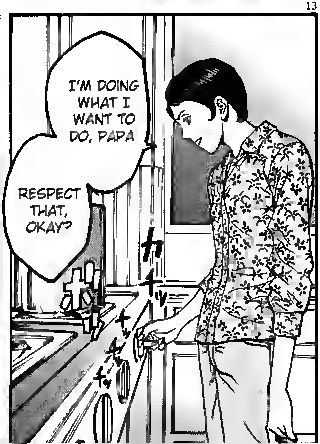

HI, PAPA!
ガサッ

CAN YOU TASTE SOMETHING FOR ME?
HMM? YOU HAVEN'T EVEN CHANGED YET.


THAT AGAIN?
ISN'T IT ABOUT TIME YOU QUIT THAT RESTAURANT AND CAME TO WORK AT MY ASSOCIATE?

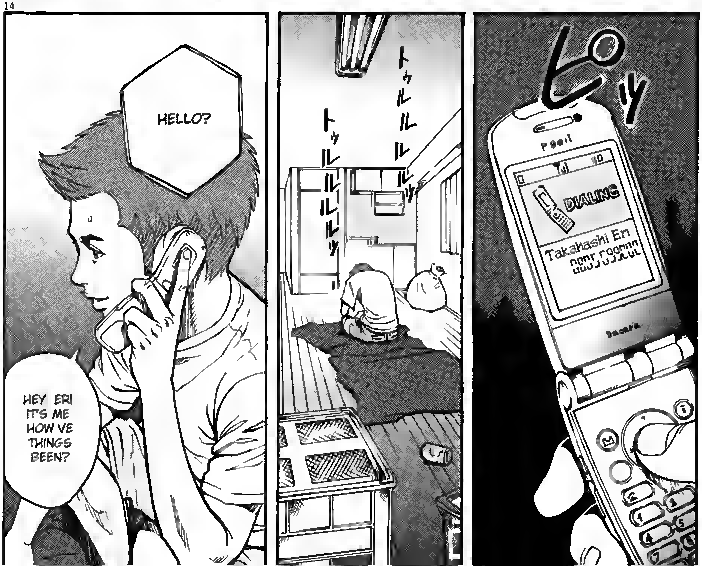
KOZUE


YOU'RE COMING HOME AFTER LONG HOURS ON LOW PAY,
AND THINKING OF COOKING AGAIN AS SOON AS YOU GET HERE?

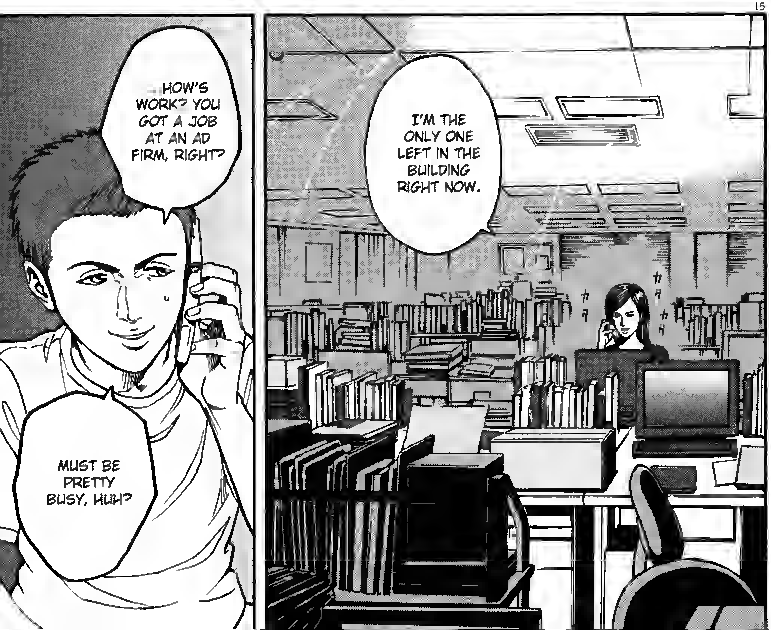

I'M DOING WHAT I WANT TO DO, PAPA
RESPECT THAT, OKAY?
カチッ
ﾁｭﾝﾁｭﾝ

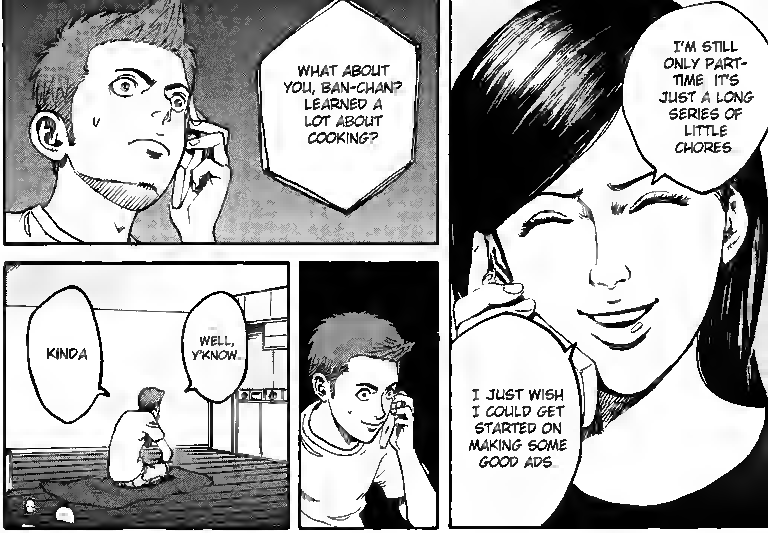
料理
THERE'S GOING TO BE ADDING A NEW DISH TO THE MENU IN A WEEK, AND ANYONE CAN OFFER THEIR WORK!

I KNOW EVERYONE ELSE IS REALLY GIVING IT THEIR ALL, TOO!


HELLO?
HEY ERI IT'S ME HOW'VE THINGS BEEN?
トゥルルルルッ
トゥルルルルッ
ピッ
DIALING
Takahashi En
nnnr rooonn
ouuJJJJuuL

AH! DAMN, SORRY!
NO, I'M WORKING LATE.
I'LL CALL BACK LATER!
IT'S FINE.
OH, MY BAD! WERE YA SLEEPING?
IS ANYTHING WRONG, FAN-CHAN? YOU USUALLY DON'T CALL THIS LATE

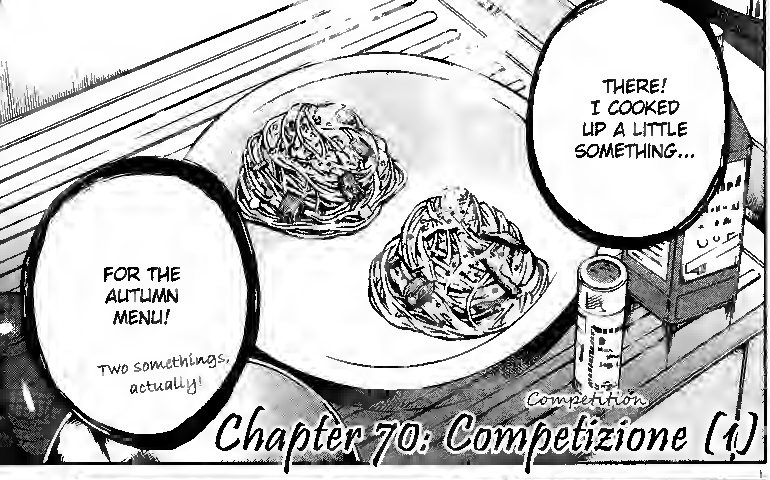

...HOW'S WORK? YOU GOT A JOB AT AN AD FIRM, RIGHT?
MUST BE PRETTY BUSY, HUH?
I'M THE ONLY ONE LEFT IN THE BUILDING RIGHT NOW.


WHAT ABOUT YOU, BAN-CHAN? LEARNED A LOT ABOUT COOKING?
I'M STILL ONLY PART-TIME IT'S JUST A LONG SERIES OF LITTLE CHORES
I JUST WISH I COULD GET STARTED ON MAKING SOME GOOD ADS.
KINDA
WELL, Y'KNOW..

I'M SURE YOU'LL BE ABLE TO BECOME A GREAT CHEF, BAN-CHAN.
DON'T GIVE UP!
IF I GET SOME VACATION TIME, I'LL TRY AND VISIT THE RESTAURANT
YOU CAN SERVE ME SOMETHING YOU'VE COOKED.
YEAH, THAT SOUNDS GREAT!
OKAY, GOTCHA

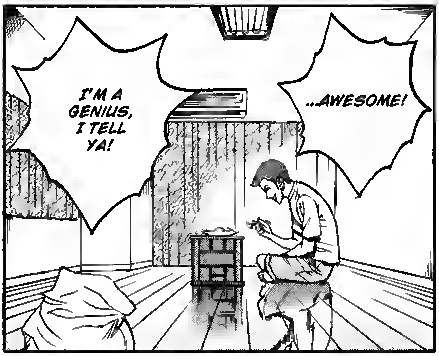
I KNOW WE'LL BOTH BE ABLE TO FULFILL OUR DREAMS.
.....
...YEAH, LATER.
...WELL, LATER.
FULFILL OUR DREAMS, HUH...
ピッ

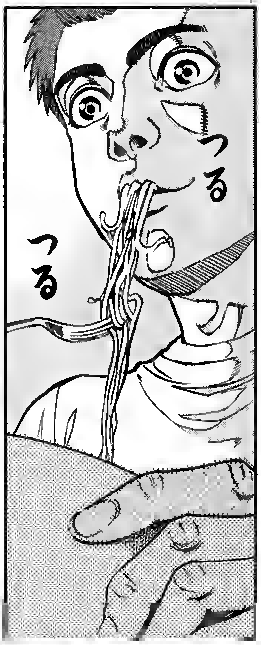
GUESS I'D BETTER GET CRACKIN' ...
ON THAT NEW AUTUMN MENU!

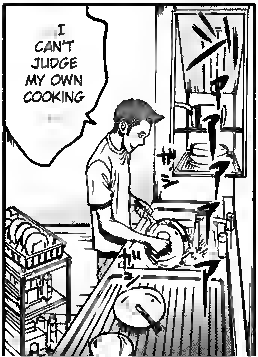


Competition

Chapter 70: Competizione (1)







Chapter 79

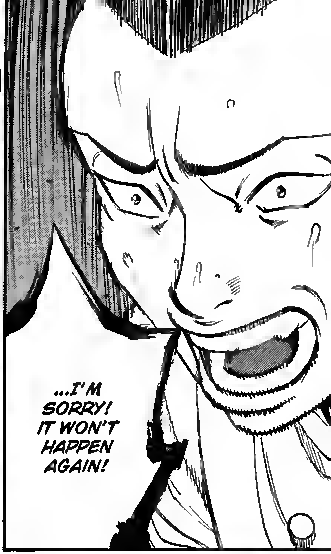
Competition

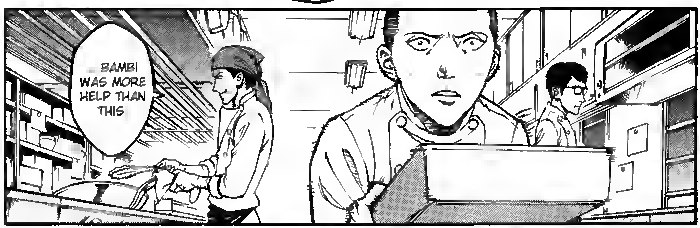
Competizione (1)

I CAN'T ASK ASUKA-SHAN OR HAYAMA-SHAN 'CAUSE THEY'RE ENTERING THEMSELVES...
WHO SHOULD I ASK?
TRATTORIA BACCANALE DINNERTIME
3
I NEED SOMEONE WHO'S GOT GOOD TASTE AND KNOWS THE RESTAURANT WELL.
MAYBE I SHOULD JUST ASK SOMEONE FROM THE SALA?
THE FUCK IS THIS?! IT'S STILL GOT FAT ON IT!

WHAT, WERE YOU THINKIN' YOU COULD SLACK OFF A LITTLE BECAUSE WE TAKE TOMORROW OFF?
I'LL DO IT OVER AGAIN!

MASASHI ...
IT AIN'T YOUR JOB TO MAKE MY JOB HARDER, Y'KNOW?

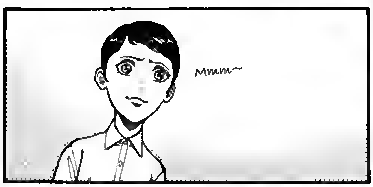

...I'M SORRY! IT WON'T HAPPEN AGAIN!

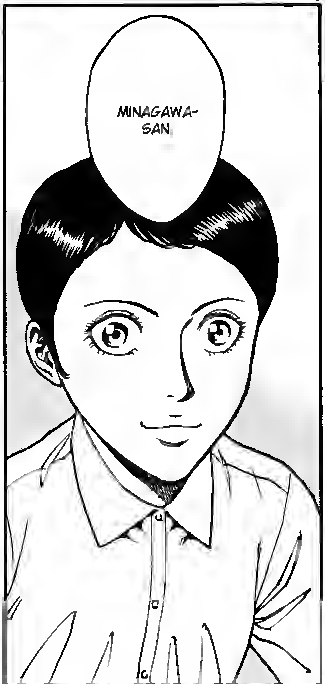

BAMBI WAS MORE HELP THAN THIS

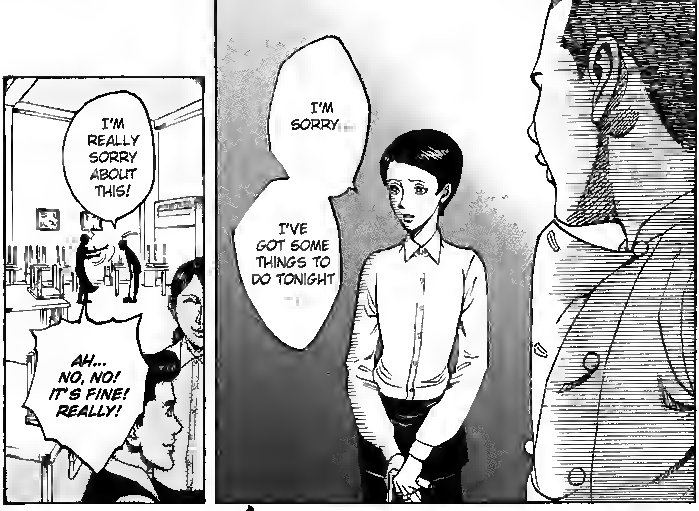
OH HO?

HOW ABOUT IT? FOR OLD TIME'S SAKE.
Hehehch
A NIGHT OUT ON ROPPONGI, HUH?
TWO!
HELL YEAH, IT'S A HOLIDAY!
ONE!

I'M ABOUT TO ASK THE CUCINA PEOPLE AND I THOUGHT I'D ASK YOU TOO, SO, UH.
WOULD YOU LIKE TO, ERR GO AND MAYBE GET SOMETHING TO DRINK AFTER THIS?


Mmm~


MINAGAWA-SAN


I'M SORRY...
I'VE GOT SOME THINGS TO DO TONIGHT
I'M REALLY SORRY ABOUT THIS!
AH... NO, NO! IT'S FINE! REALLY!

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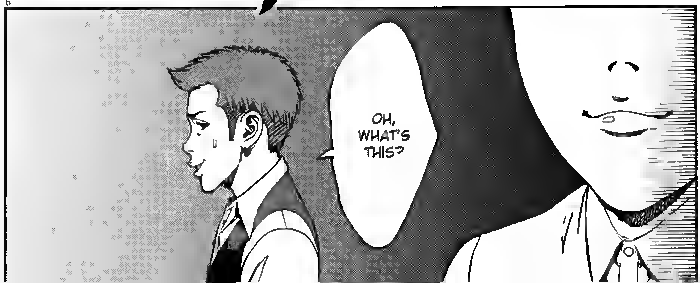
I MEAN, I WAS JUST ASKING, I KINDA ALREADY FIGURED YOU WOULDN'T BE ABLE TO MAKE IT, Y'KNOW?


OH, WHAT'S THIS?

SENOH-SHAN!
GOOD NIGHT!
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ARE YOU DOIN' ANYTHING TONIGHT?
NO
SEE YOU!
ドガッ
WANNA COME OVER TO MY PLACE AND TRY OUT SOME NEW PASTA I'M WORKING ON?
NEW PASTA...?
WHAT, YOU'RE GONNA TRY FOR THAT AUTUMN MENU THING?

I GOT A LOT TO DO WORKIN' IN THE CUCINA!
I DON'T SPEND HALF THE GODDAMN DAY SITTIN' ON MY ASS LIKE SOMEONE I COULD NAME!
ARE'NT YOU GONNA TRY AND MAKE SOMETHIN', SENOH-SHAN?
MEH!
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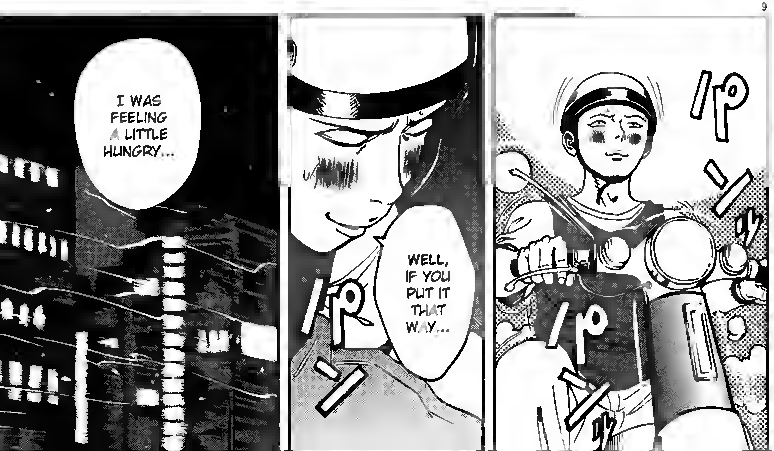
HAHA HA.
NO, I JUST CAN'T KEEP FROM DOING SOMETHING I LOVE THAT'S ALL.
YOU GETTING ALL COCKY OR SOMETHIN', JUST 'CAUSE YOU'RE DOIN OKAY IN THE SALA?
BAMBI
PLEASE, SENOH-SHAN

IT'S BEEN A WHILE SINCE I'VE BEEN IN THE CUCINA
SO I NEED SOMEONE WHO'S GOT REFINED TASTES TO HELP ME WITH MY COOKING!
SOMEONE LIKE YOU, SENOH-SHAN!


I WAS FEELING A LITTLE HUNGRY...
WELL, IF YOU PUT IT THAT WAY...
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GUESS I'LL JUST HAVE TO MAKE DO WITH YOUR WEIRD PASTA, BAMBI!
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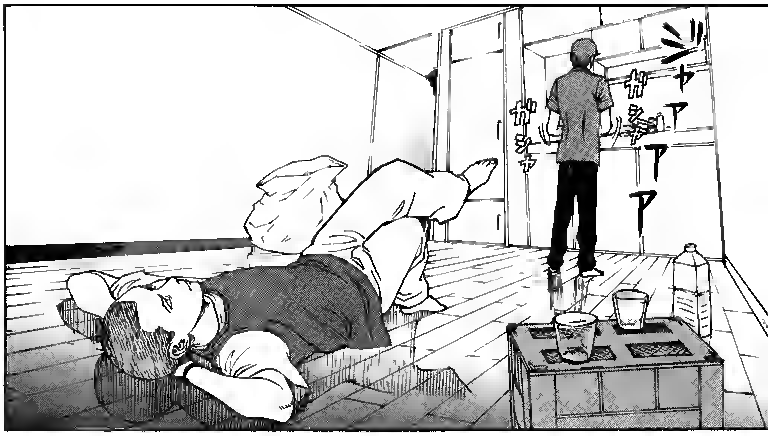
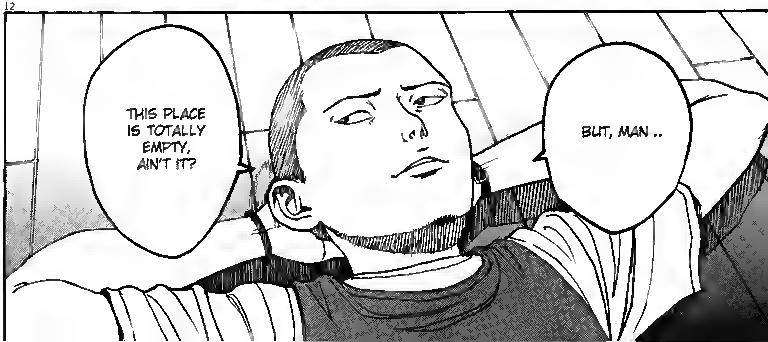
SPAGHETTI WITH AUTUMN SALMON AND ROASTED POTATOES...
AND SPAGHETTI WITH SMOKED MACKEREL PIKE AND FRENCH HORN MUSH-ROOM!
I TRIED TO USE SOME FALL-ISH INGREDIENTS SO... WELL?
THIS STUFF AIN'T BAD..
BUT LET'S BE HONEST. YOU CAN FIND SOMETHING LIKE THIS AT ANY OLD ITALIAN RESTAURANT. YEAH?
NOPE.

THERE'S NOTHING IN THIS FOOD THAT FEELS LIKE BACCANALE.




THIS PLACE IS TOTALLY EMPTY, AIN'T IT?
BUT, MAN ..

...NO...
HEY, BAMBI...
YOU GOT A GIRL-FRIEND?
FIGURES.
WHAT ABOUT YOU, SENOH-SHAN?
I DON'T HAVE ONE EITHER.
NOT RIGHT NOW, THAT IS.
NOT RIGHT NOW ...?
THEN YOU MEAN YOU USED TO HAVE ONE?
YOU KIDDIN' ME?

SENDOH MASASHI WAS LYING.
I WAS SWIMMIN' IN WOMEN BACK HOME!
SLEPT WITH A DIFFERENT ONE EVERY NIGHT!

I DUMPED 'EM ALL BEFORE I CAME TO TOKYO, OF COURSE.
HE WAS STILL A VIRGIN.

HIS FIRST TIME HAD BEEN ABORTED ON GROUNDS OF A SUDDEN LOSS OF NERVE
It's okay, it happens sometimes...

EVER EVEN KISSED A GIRL BEFORE?
WHAT ABOUT YOU, HUH?
I LIVED WITH MY OLD GIRL-FRIEND FOR ABOUT TWO YEARS.
I FIGURED, A GUY'S ONLY LOVE IS HIS WORK.
I DON'T GOT TIME FOR WOMEN THESE DAYS.

SO YOU AREN'T INTERESTED IN DATING THESE DAYS?
I WASN'T EXPECTING THAT
HUH, YEAH, OKAY...
I LIVED WITH HER, HUH.
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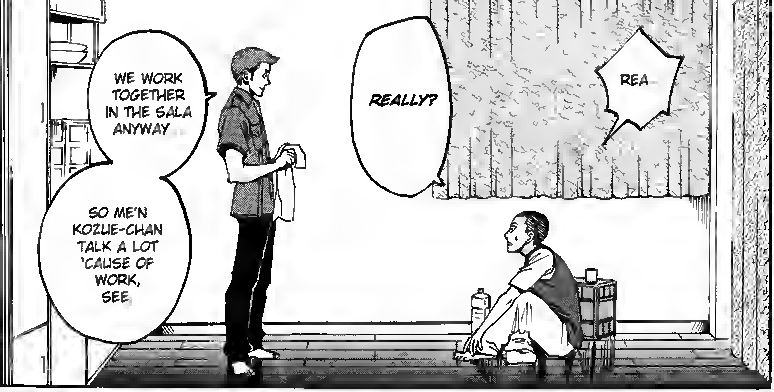
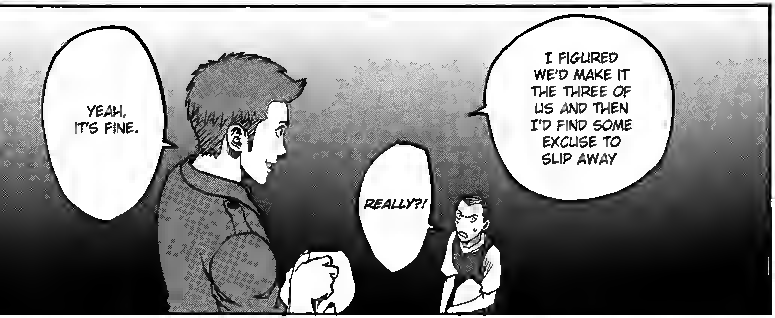
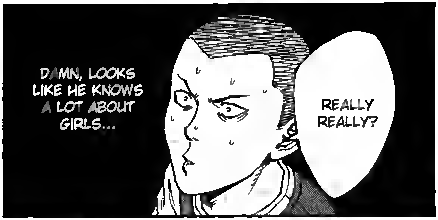
AND HERE I WAS THINKING THAT YOU LIKED KOZUE-CHAN SENOH-SHAN. MUSTA BEEN MISTAKEN.
WHAT?!
YOU CRAZY, MAN?!
ME? LIKE MINA-G, WA-SAN?
SORRY, BUT SHE AIN'T MY TYPE AT ALL!
SENOH LIED AGAIN
I THOUGHT OF SETTING YOU TWO UP ON A DATE OR SOMETHIN', BUT...
...I SEE.


WE WORK TOGETHER IN THE SALA ANYWAY...
SO ME'N KOZUE-CHAN TALK A LOT 'CAUSE OF WORK, SEE.
REALLY?
REA

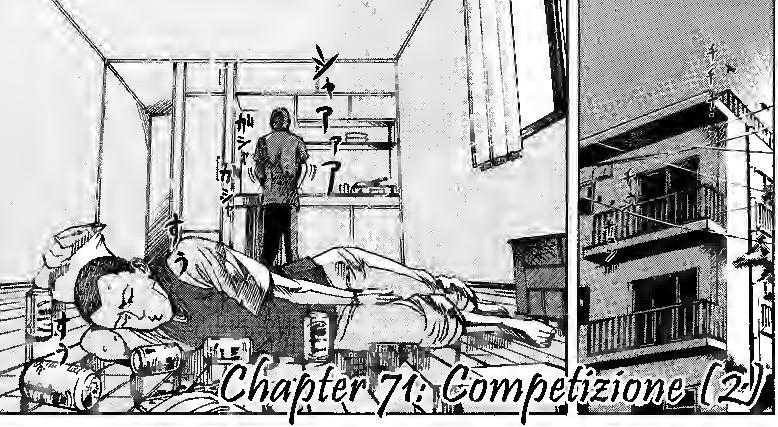

YEAH, IT'S FINE.
REALLY?!
I FIGURED WE'D MAKE IT THE THREE OF US AND THEN I'D FIND SOME EXCUSE TO SLIP AWAY

A LITTLE HELP WITH TASTING MY FOOD...
LEAVE IT TO ME!

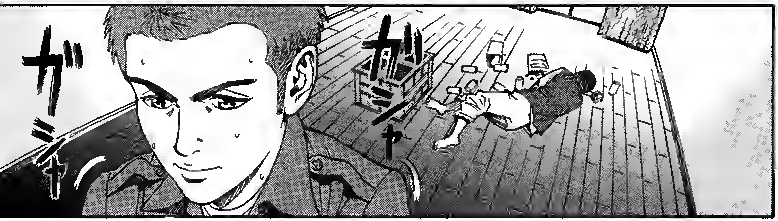

D/MN, LOOKS LIKE HE KNOWS A LOT ABOUT GIRLS...
REALLY REALLY?

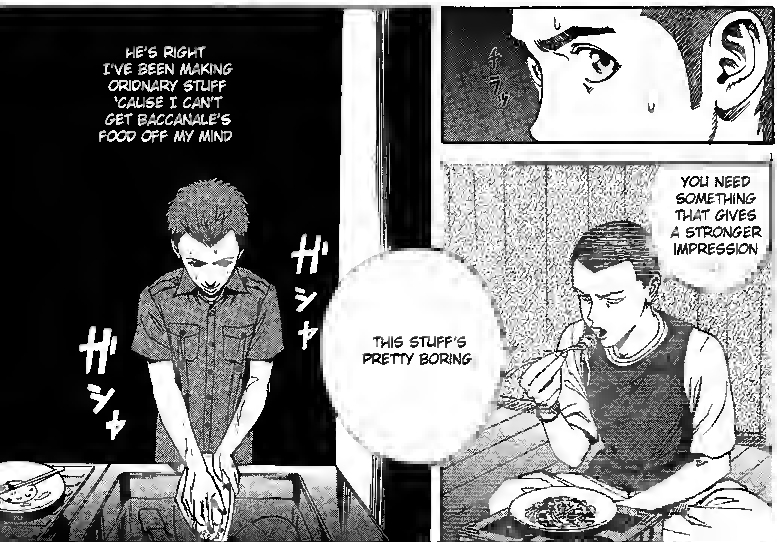
ALL I ASK IN RETURN IS...
OF COURSE!

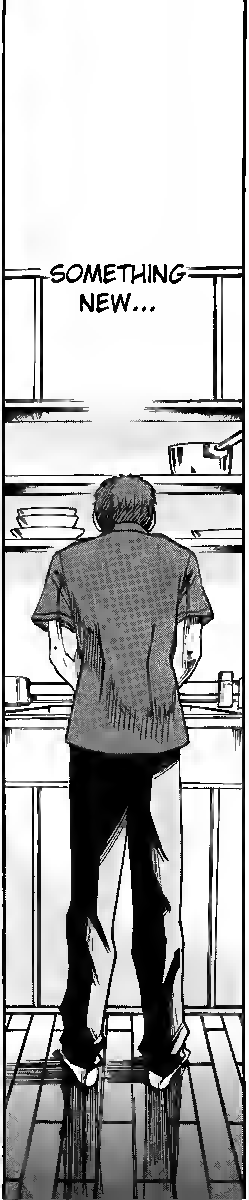
キュッ
OKAY, BAMBI...
NO, BAN-SAN!
I'LL COOK UP THE BEST FOOD EVER!!
UHH I'LL BE THE ONE MAKIN' IT. THANKS



Chapter 71: Competizione (2)




HE'S RIGHT I'VE BEEN MAKING ORDINARY STUFF 'CAUSE I CAN'T GET BACCANALE'S FOOD OFF MY MIND
THIS STUFF'S PRETTY BORING
YOU NEED SOMETHING THAT GIVES A STRONGER IMPRESSION


SOMETHING NEW...

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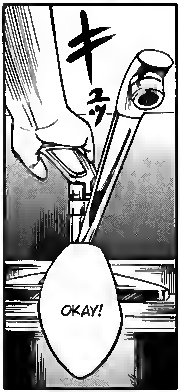
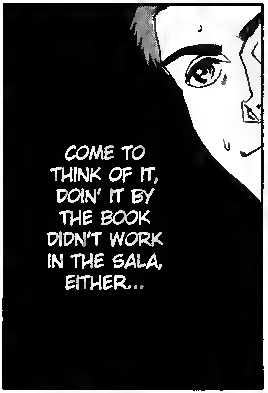
カリ
カリ
……


キュッ
OKAY!


COME TO THINK OF IT, DOIN' IT BY THE BOOK DIDN'T WORK IN THE SALA, EITHER...

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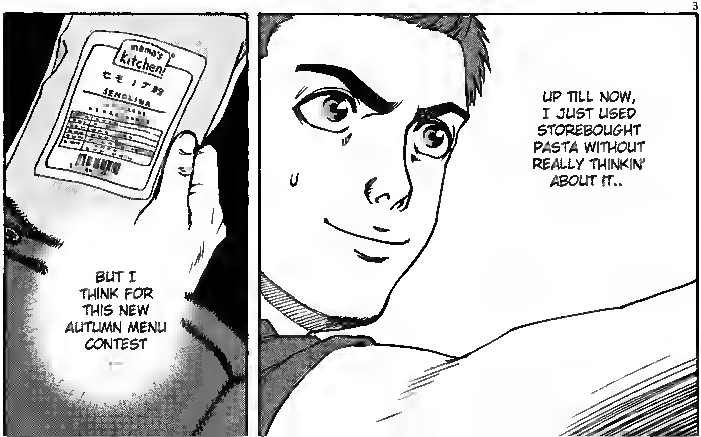
ハ°

MAN, THERE'S ALL SORTS OF PASTA OUT THERE.
FUSILLI
FARFALLE
FEDELINI
CONCHIGLIE


mama's kitchen
SENSELINA
BUT I THINK FOR THIS NEW AUTUMN MENU CONTEST
UP TILL NOW, I JUST USED STOREBOUGHT PASTA WITHOUT REALLY THINKIN' ABOUT IT..

Chapter 71
Competizione (2)

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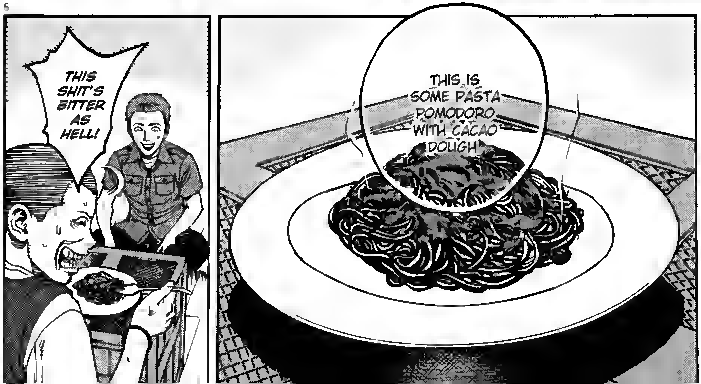
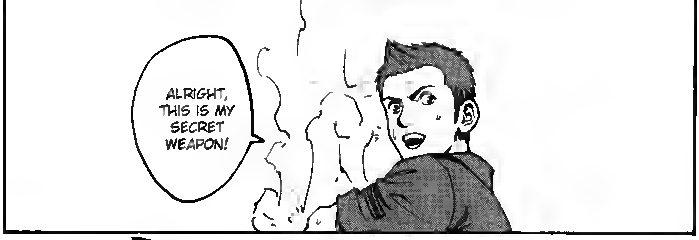
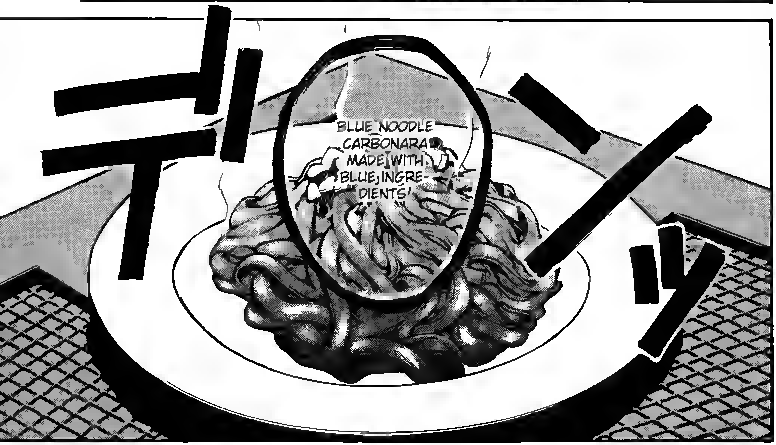
トントン…
YOU AWAKE, SENOH-SHAN?
TASTE THIS FOR ME, WILL YA?
I JUST WOKE UP AND YOU WANT ME TO EAT THAT STUFF AGAIN?

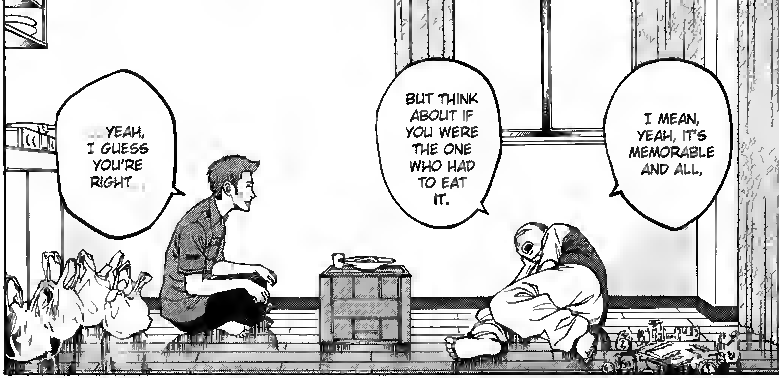
HEHEH I WANTED TO TRY OUT A LOT OF DIFFERENT STUFF
YOU'RE GONNA MAKE YOUR OWN PASTA?
YOU SURE BOUGHT A LOT, DIDN'T YOU?
I PUT SOME TURMERIC INTO THE DOUGH HERE AND MADE SOME PEPERONCINO SPAGHETTI
AND EXPERIMENT NUMBER ONE IS READY!
UGH, THIS TASTES LIKE MEDICINE OR SOMETHING

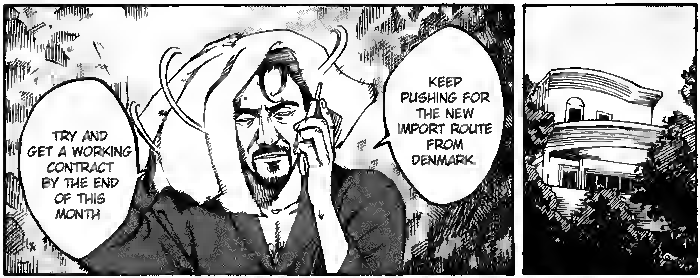

THIS SHIT'S BITTER AS HELL!
THIS IS SOME PASTA POMODORO WITH CACAO DOUGH

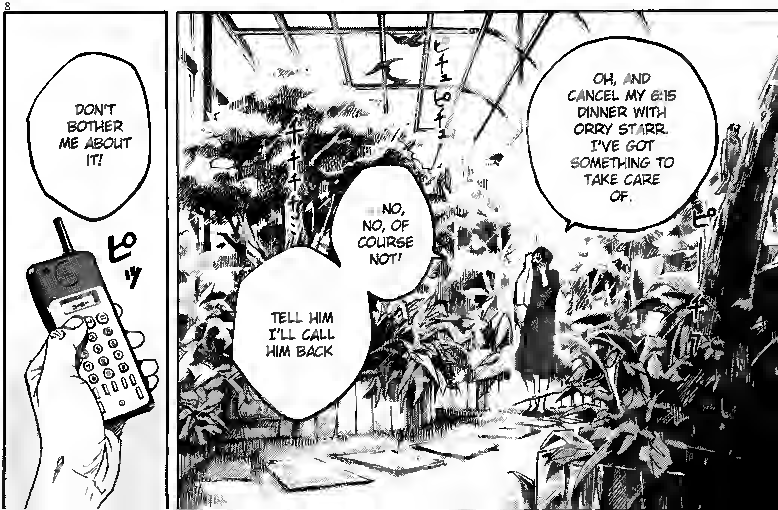

ALRIGHT, THIS IS MY SECRET WEAPON!


BLUE NOODLE CARBONARA MADE WITH BLUE INGREDIENTS

ALL YOU'RE DOING IS MAKING WHATEVER COMES TO MIND
JUST LOOKING AT IT MAKES ME LOSE MY APPETITE

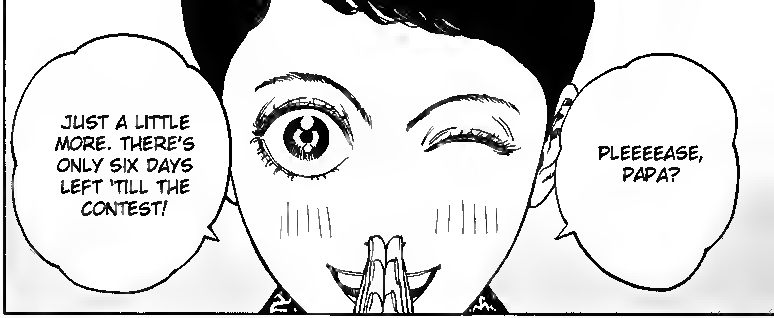

I MEAN, YEAH, IT'S MEMORABLE AND ALL.
BUT THINK ABOUT IF YOU WERE THE ONE WHO HAD TO EAT IT.
...YEAH, I GUESS YOU'RE RIGHT.

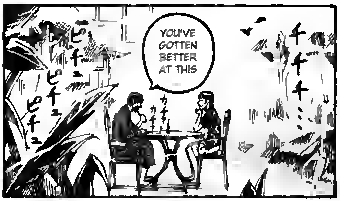

KEEP PUSHING FOR THE NEW IMPORT ROUTE FROM DENMARK.
TRY AND GET A WORKING CONTRACT BY THE END OF THIS MONTH


OH, AND CANCEL MY 6:15 DINNER WITH ORRY STARR. I'VE GOT SOMETHING TO TAKE CARE OF.
NO, NO, OF COURSE NOT!
TELL HIM I'LL CALL HIM BACK
DON'T BOTHER ME ABOUT IT!

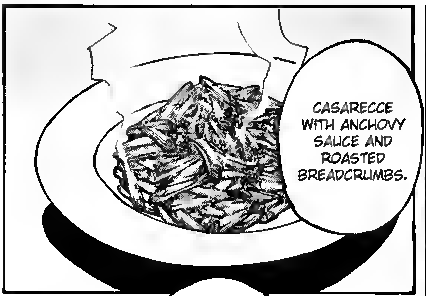
I'VE GOT A NEW PASTA FOR YOU TO TRY!
KOZUE... THIS IS ALREADY THE EIGTH DISH YOU'VE FED ME...
SO SOON? YOU'RE AMAZING!
ガチャッ
PAPA! I HOPE I DIDN'T KEEP YOU WAITING TOO LONG!

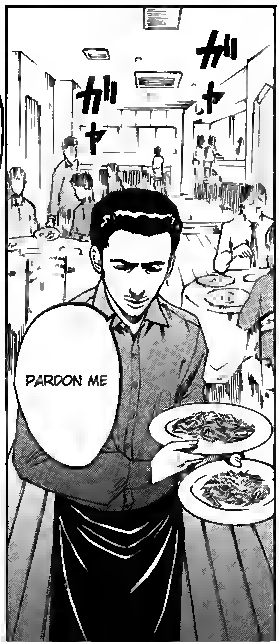
Mmm~
I LOVE YOUR COOKING, DARLING, BUT...
HMM. NEXT TIME, COULD YOU MAKE SOME-THING JAPA-NESE... PERHAPS?
I'VE STILL GOT TONS OF IDEAS I'LL COOK UP FOR YOU, SO DON'T WORRY!


JUST A LITTLE MORE. THERE'S ONLY SIX DAYS LEFT 'TILL THE CONTEST!
PLEEEEASE, PAPA?

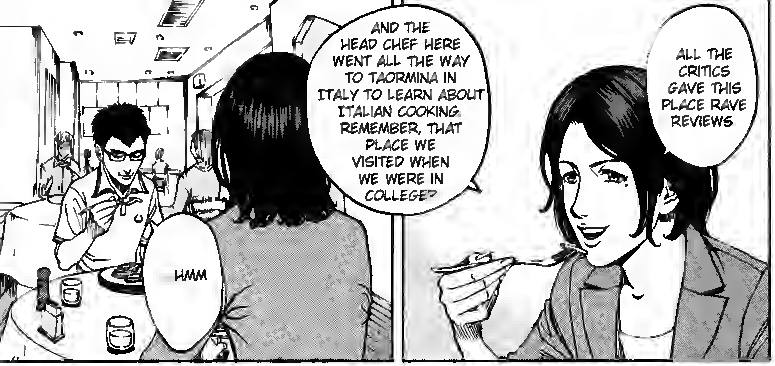

YOU'VE GOTTEN BETTER AT THIS

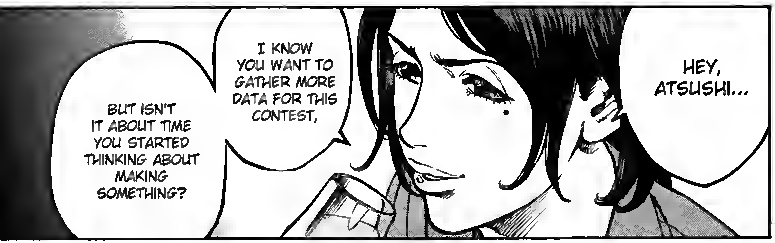
Ha Ha Ha


CASARECCE WITH ANCHOVY SAUCE AND ROASTED BREADCRUMBS.

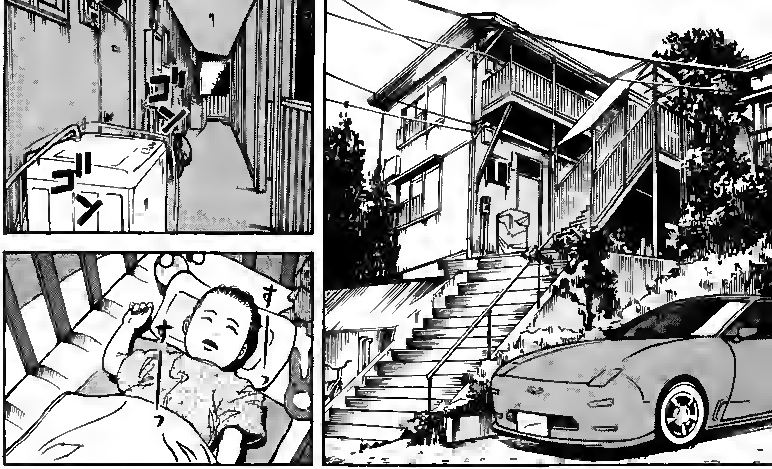

PARDON ME

THIS PLACE IS REALLY CRAZY ABOUT PROVIDING AUTHENTIC SOUTH ITALIAN CUISINE


ALL THE CRITICS GAVE THIS PLACE RAVE REVIEWS
AND THE HEAD CHEF HERE WENT ALL THE WAY TO TAORMINA IN ITALY TO LEARN ABOUT ITALIAN COOKING. REMEMBER, THAT PLACE WE VISITED WHEN WE WERE IN COLLEGE?
HMM


HEY, ATSUSHI...
I KNOW YOU WANT TO GATHER MORE DATA FOR THIS CONTEST,
BUT ISN'T IT ABOUT TIME YOU STARTED THINKING ABOUT MAKING SOMETHING?

IT ONLY TAKES AN INSTANT TO COOK SOMETHING.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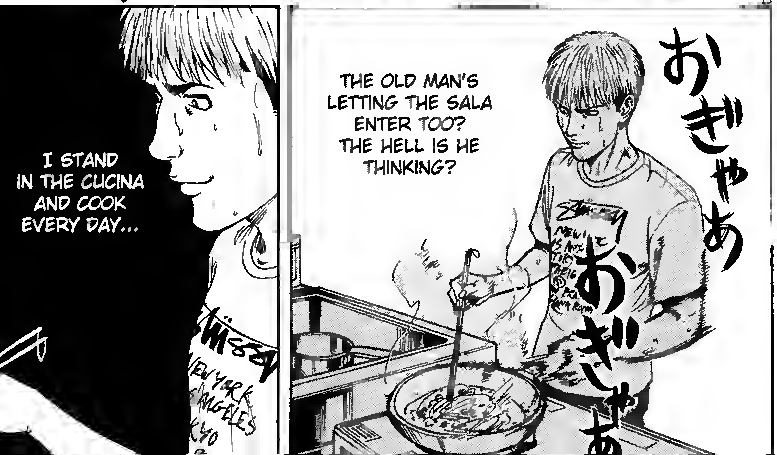
ジャアアア
DON'T CLING TO ME
I EVEN TOOK A DAY OFF FROM WORK 'CAUSE YOU SAID YOU WERE COMING.
LET'S GO HAVE SOME FUN! I'LL CALL A FRIEND TO LOOK AFTER THE KID.
HEEEY, NOZOMI.

ALL YOU'VE BEEN DOING SINCE YESTERDAY IS MAKE SPAGHETTI! YOU ARE SO LAME.
おぎゃあ
おぎゃあ
I'LL MAKE YOU SOMETHIN' GOOD, OKAY? JUST WAIT A SEC.
おぎゃあ
NO NO NO NO NO! I was just joking, gawd!
Y'WANNA BREAK UP OR SOMETHIN'?
HUH?


I STAND IN THE CUCINA AND COOK EVERY DAY...
THE OLD MAN'S LETTING THE SALA ENTER TOO? THE HELL IS HE THINKING?
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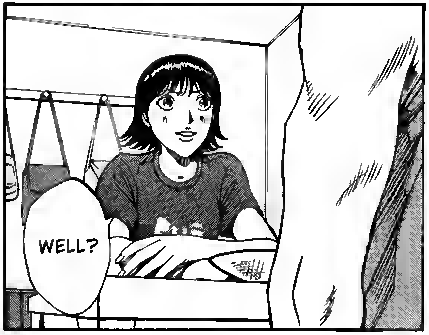
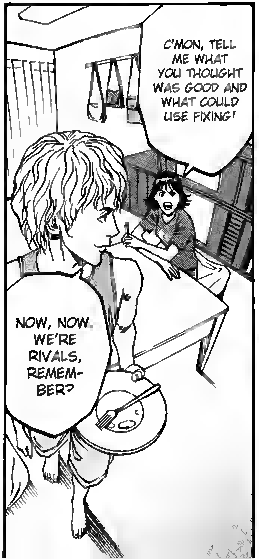
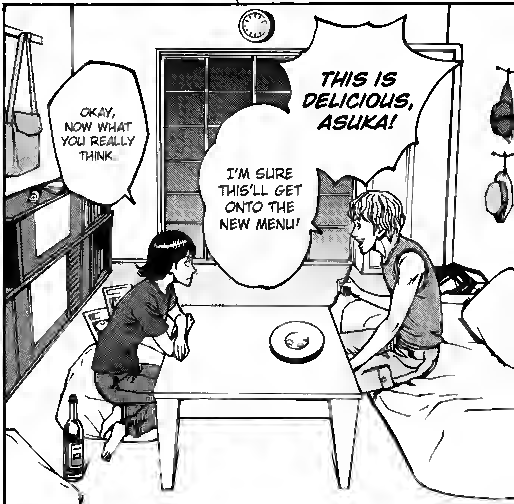
チュル チュル

AS IF A BUNCHA WAITERS COULD BEAT ME!
ヤアアア

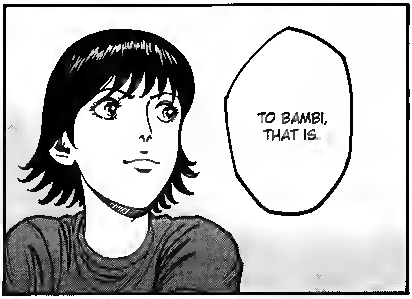

WELL?

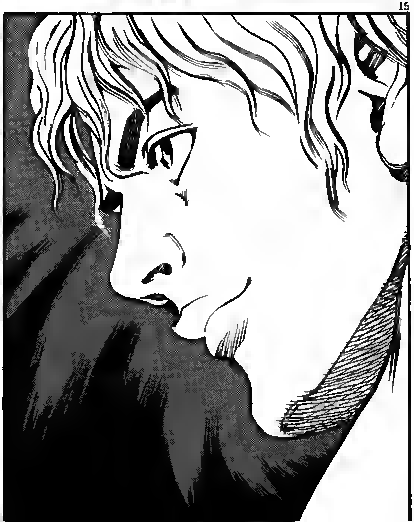

C'MON, TELL ME WHAT YOU THOUGHT WAS GOOD AND WHAT COULD USE FIXING!
NOW, NOW. WE'RE RIVALS, REMEMBER?


OKAY, NOW WHAT YOU REALLY THINK...
THIS IS DELICIOUS, ASUKA!
I'M SURE THIS'LL GET ONTO THE NEW MENU!

I WON'T LET THAT HAPPEN AGAIN!

AND I'VE ALREADY LOST ONCE ...


TO BAMBI, THAT IS.



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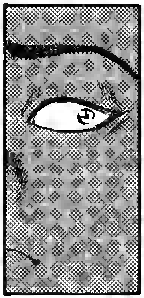
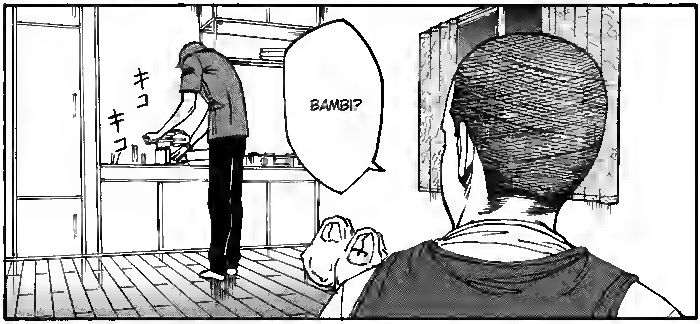


AIN'T THAT ABOUT ENOUGH FOR TO-NIGHT?
I MEAN, LOOK AT THE TIME


キコ
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BAMBI?

BAMBI!

I JUST WANNA MAKE ONE MORE FOR TONIGHT...
SO CAN YOU PLEASE TRY IT? I'LL STOP AFTER THAT, HONEST.
.....
.....YOU REALLY LIKE COOKING, DONCHA?

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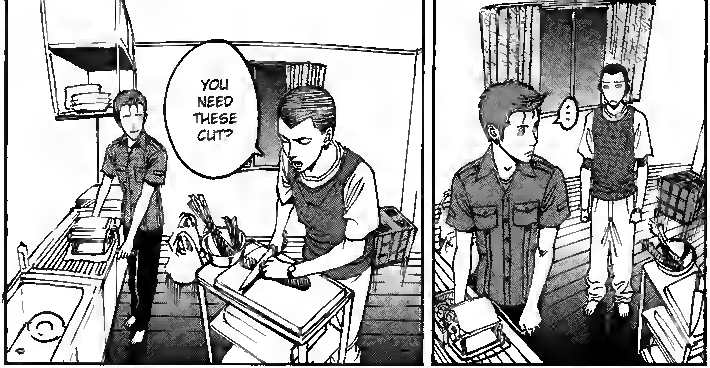
YOU NEED THESE CUT?

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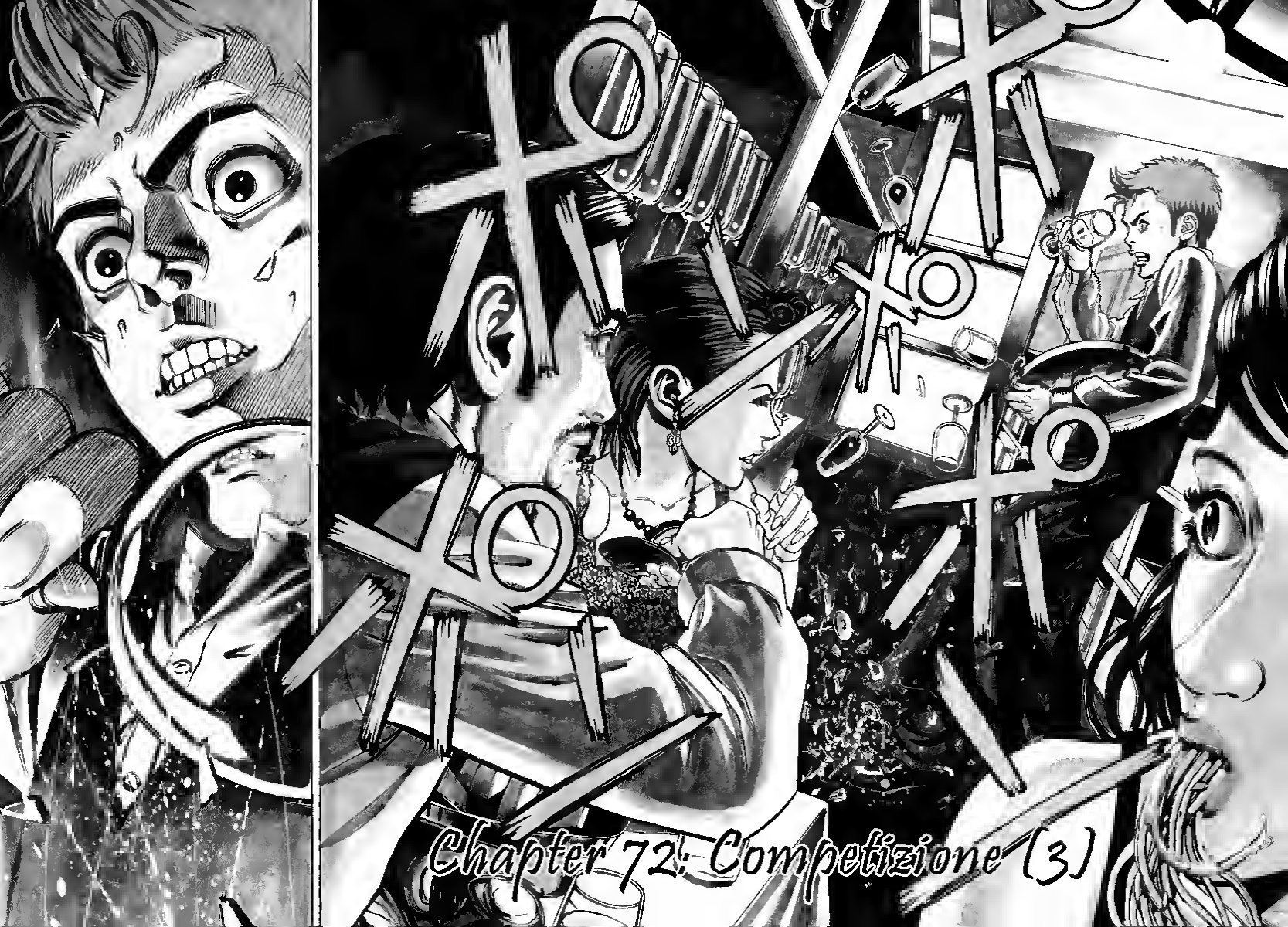
Competition
IN

Chapter 72: Competizione (3)


Chapter 72: Competizione (3)

Bambino!

YESTERDAY, 11:45 PM

IT'S NOT LIKE YOU WIN ANYTHING EVEN IF CHEF CHOOSES YOUR FOOD
YOU MEAN ONLY THREE DAYS LEFT
YOU'VE STILL GOT THREE WHOLE DAYS LEFT TILL THE CONTEST!
YOU DON'T THINK YOU'VE COOKED ENOUGH BY NOW?

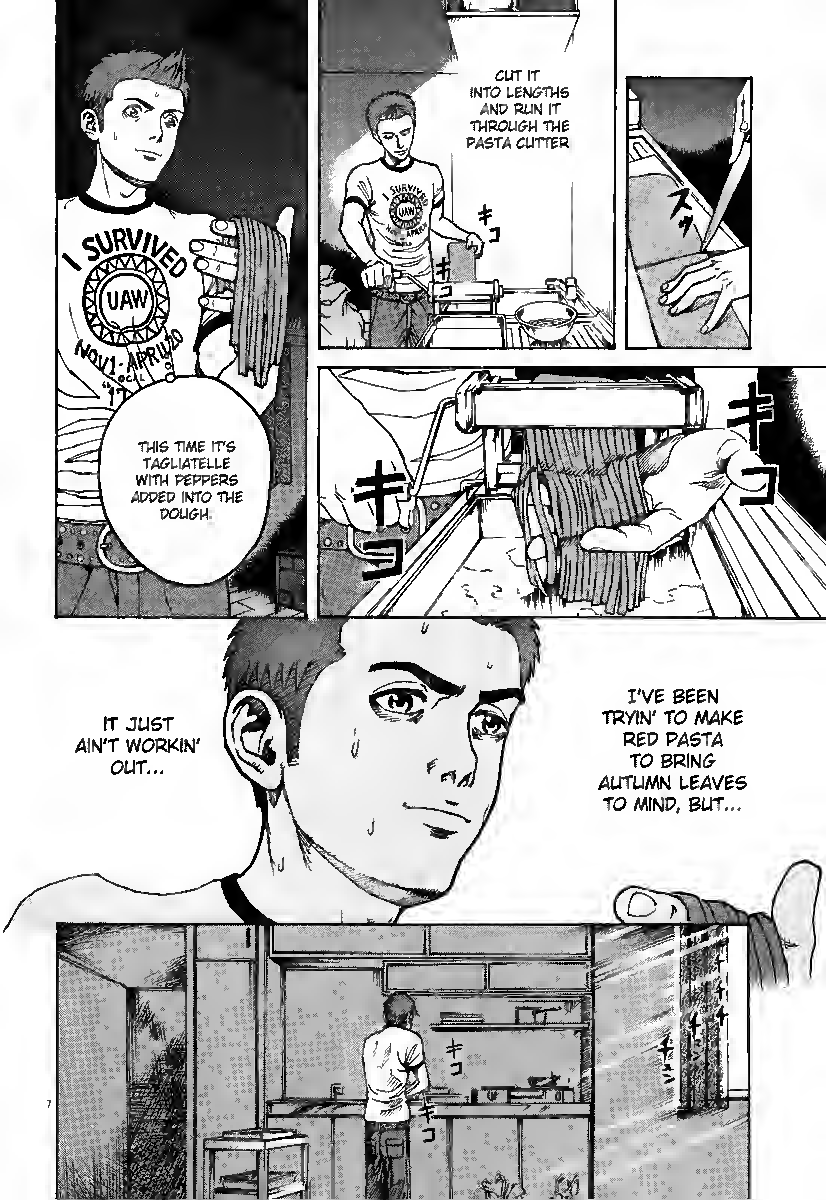
WHY'RE YOU SO SERIOUS ABOUT THIS, HUH? YOU'RE STILL WORKING IN THE SALA!
.....

GET SOME SLEEP ALREADY!

GET TOO DISTRACTED AND YOU WON'T BE ABLE TO CONCEN-TRATE ON WORK!

.....
WHY'M I SO SERIOUS ABOUT THIS?

HOW THE HELL SHOULD I KNOW?!
TO MAKE HANDMADE PASTA...
YOU GOTTA MIX SEMOLINA POWDER AND HARD FLOUR AT A 2:8 R TIO, ADD EGGS AND OLIVE OIL, AND START KNEADING.
LEAVE THE FINISHED DOUGH TO SIT FOR A LITTLE, THEN RUN IT THROUGH THE PASTA MACHINE.
IT'S STILL A BIT ROUGH...
KEEP RUNNING IT THROUGH THE MACHINE TO MAKE IT LONGER
I SURVIVED


I SURVIVED
UAW
NOV.1-APR.1,20
THIS TIME IT'S TAGLIATELLE WITH PEPPERS ADDED INTO THE DOUGH.
CUT IT INTO LENGTHS AND RUN IT THROUGH THE PASTA CUTTER
キコ
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キコ
IT JUST AIN'T WORKIN' OUT...
I'VE BEEN TRYIN' TO MAKE RED PASTA TO BRING AUTUMN LEAVES TO MIND, BUT...
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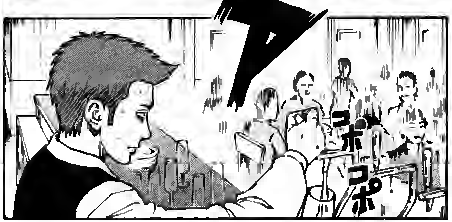
キコン
キコン

SMILE, SMILE! YOU DON'T LOOK WELL AT ALL!
...SORRY!

Baccanale
TRATTORIA
■ TRATTORIA BACCANALE
LUNCHTIME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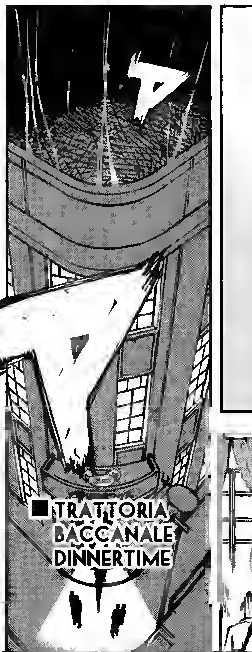
■TRATTORIA BACCANALE DINNERTIME

I REALLY DIDN'T GET ENOUGH SLEEP...
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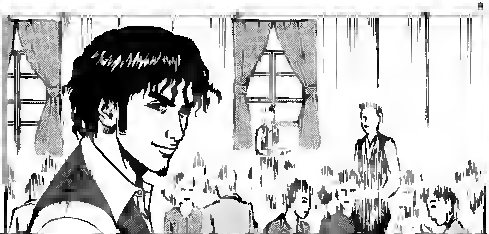
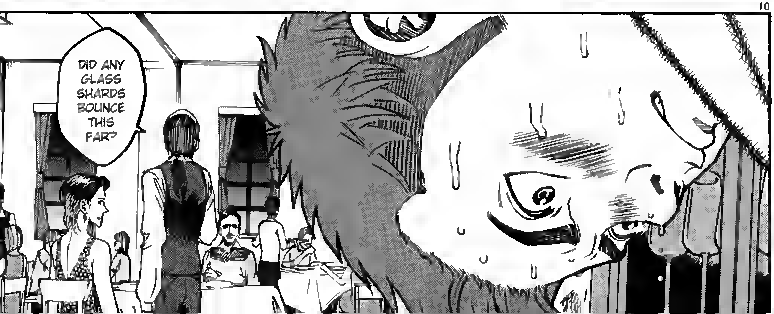


UHH...
PLEASE EXCUSE THE DISTURRANCE.
MY DEEPEST APOLOGIES!
VERY SORRY ABOUT THIS
OUR MOST SINCERE APOLOGIES


DID ANY GLASS SHARDS BOUNCE THIS FAR?

BAMB!!
カッ
ガシャ
ガシャ
I'M SORRY...
ガシャ
ガシャ

...IT'S FINE.
EVERYONE MAKES MISTAKES
AND IT'S UP TO YOU WHAT YOU DO WHEN YOU'RE NOT ON THE JOB.

TRUST TAKES A LONG TIME TO BUILD UP...
I JUST WANT YOU TO REMEMBER THIS, BAMBI...
AND ONLY AN INSTANT TO COME CRASHING DOWN.

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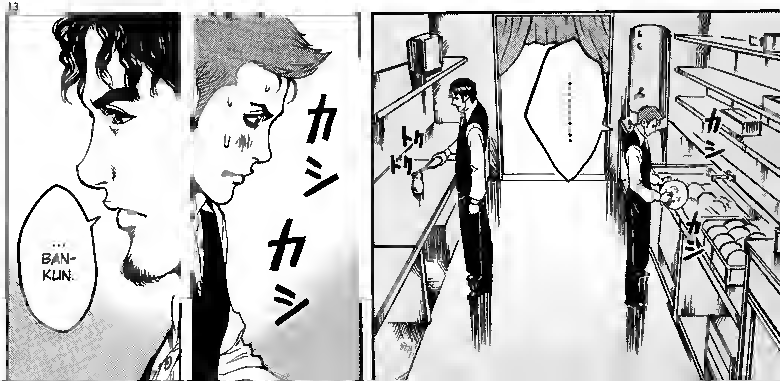
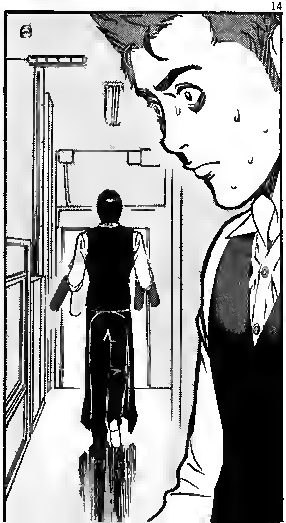
カシ
UGH....
カシカシ
THESE TOO
カシャッ


カシ
カシ
...BAN-KUN.
トク
ドク
.....
カシ
カシ

I KNOW THAT IT'S HARD TO FOCUS ON THE SALA...
ONCE I START COOKING, DAMMIT!

NOBODY CAN CONCENTRATE ON TWO THINGS AT ONCE

I KNOW...



HOW DID I LET THINGS GET THIS BAD?
I CAN'T TURN BACK NOW!!
BUT EVEN THEN ...

CHEF!
ドドド

I HEARD YOU MESSED UP BIG TIME TODAY.
BUT ANYWAY, WHAT IS IT?
WELL?
IF MY DISH IS ONE OF THE ONES PICKED FOR THE NEW MENU...
...I GOT A FAVOR TO ASK YOU...

CAN YOU... SEND ME BACK TO THE CUCINA?

Competition

Chapter 73: Competizione (4)

EVER SINCE I STARTED TRYING TO THINK UP SOMETHING FOR THE AUTUMN MENU..
I JUST CAN'T STOP THINKIN' ABOUT COOKING.
PLEASE!
BACK TO THE CUCINA, EH?
I REALLY THINK
WHAT I REALLY LOVE MORE'N ANYTHING ELSE IS SEEING PEOPLE EAT MY FOOD
フッ
SURE.

Chapter 73
Competizione (4)

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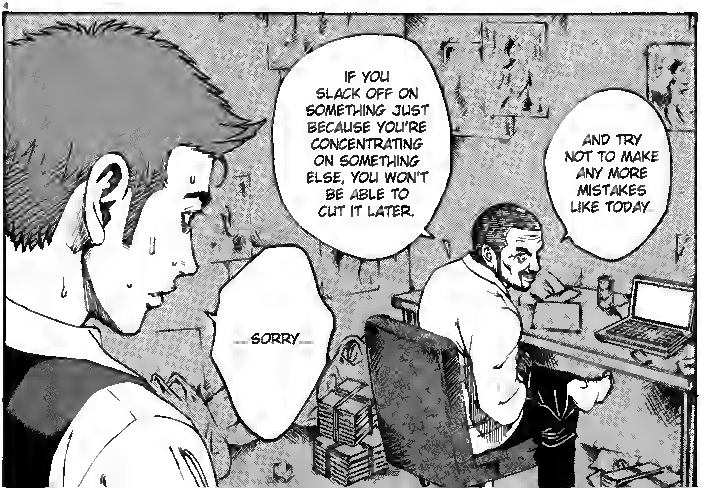
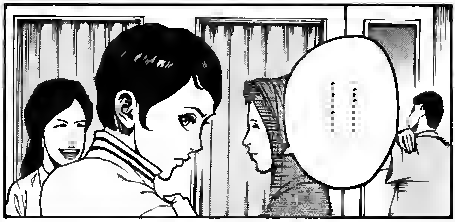
SATISFY YOUR TONGUE?
WELL, GIVE IT A TRY.
キン
シッ


IF YOU SLACK OFF ON SOMETHING JUST BECAUSE YOU'RE CONCENTRATING ON SOMETHING ELSE, YOU WON'T BE ABLE TO CUT IT LATER.
AND TRY NOT TO MAKE ANY MORE MISTAKES LIKE TODAY.
...SORRY...

...YEAH.
THEN GO ON.
IS THAT ALL?
SORRY.
I'LL BE WAITING
FOR WHATEVER YOU COME UP WITH
ガチャッ
THANK YOU.

ガヤ
ガヤ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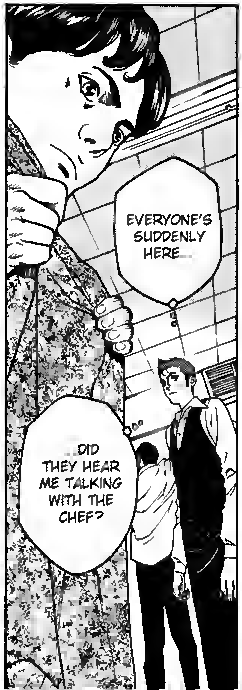
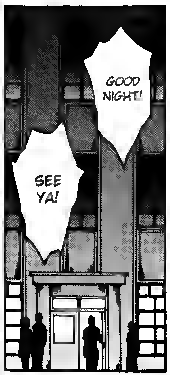
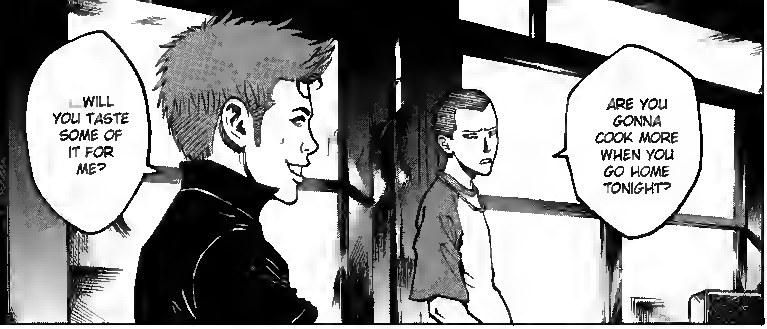
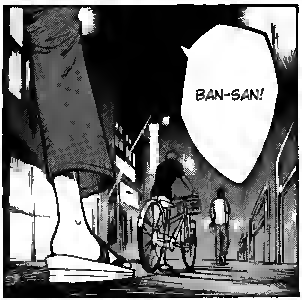
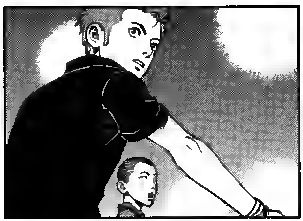

EVERYONE'S SUDDENLY HERE……
……DID THEY HEAR ME TALKING WITH THE CHEF?

WHAT DID I TELL YOU ABOUT GETTING SOME GODDAMN SLEEP?!
SORRY


GOOD NIGHT!
SEE YA!


ARE YOU GONNA COOK MORE WHEN YOU GO HOME TONIGHT?
WILL YOU TASTE SOME OF IT FOR ME?


BAN-SAN!



HELL NO! I TOLD YOU, GET SOME SLEEP!
I AIN'T GOING.

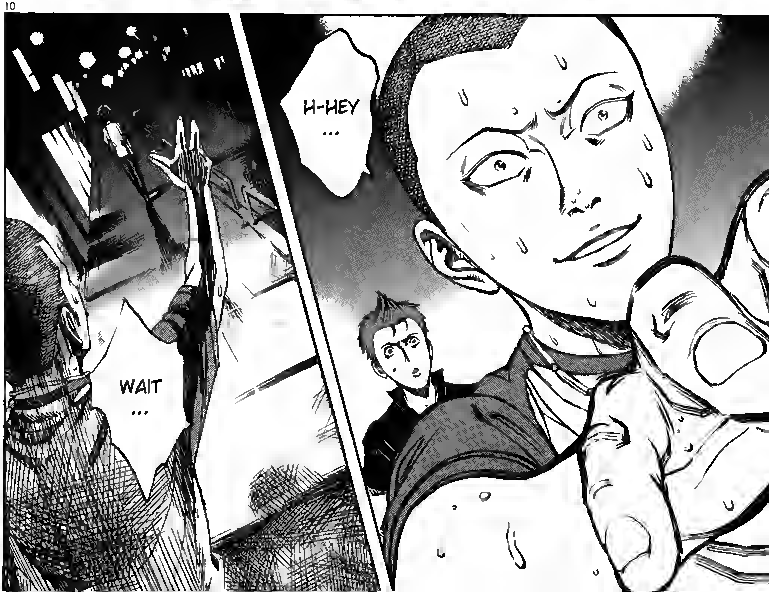
HOW CAN YOU DEMAND SOMETHING LIKE THAT OF THE CHEF?
ESPECIALLY AFTER MAKING SUCH A BIG MISTAKE TODAY!

YOU AREN'T THE ONLY ONE WHO WANTS TO GET INTO THE CUCINA!
...KOZUE-CHAN.

MAYBE YOU'VE JUST...
GOTTEN SICK OF BEING IN THE SALA, BAN-SAN?

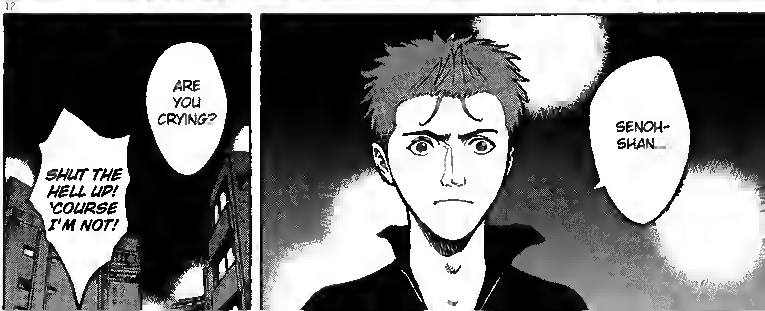
BAMBI HERE REALLY LOVES COOKING, HONEST.
HE LOVES IT ALMOST TOO MUCH, ACTUALLY.
THAT'S NOT REALLY IT...
MINAGAWA-SAN...
TAKE IT FROM ME. I'VE BEEN HELPING HIM OUT EVERY NIGHT FOR THE CONTEST.
...SO YOU'RE ON BAN-SAN'S SIDE, ARE YOU, SENOH-SAN?

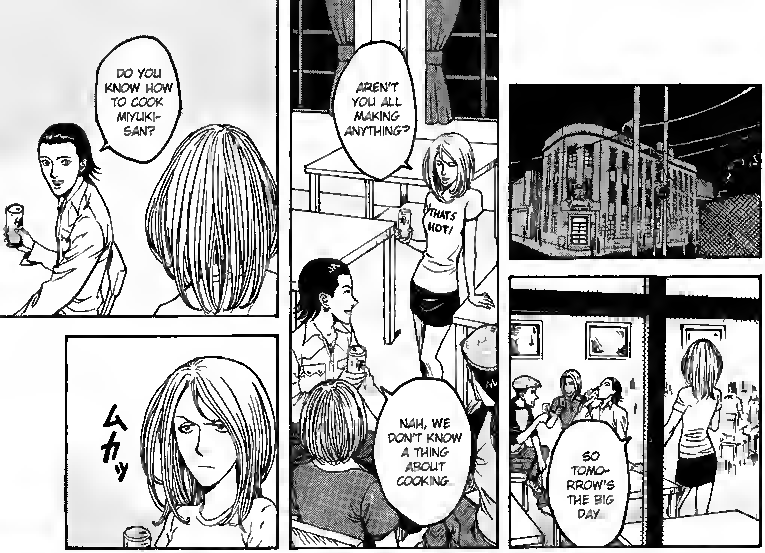
SEE IF I LOSE TO THE *TWO* OF YOU.


WAIT ...
H-HEY ...

SENCH-SHAN.
.....
WELL..
I DON'T NEED HER ANYWAY.
YOU'RE GONNA COOK MORE AWFUL FOOD TONIGHT, AREN'T YOU?
LET'S GO, BAMBI.
....HUH?

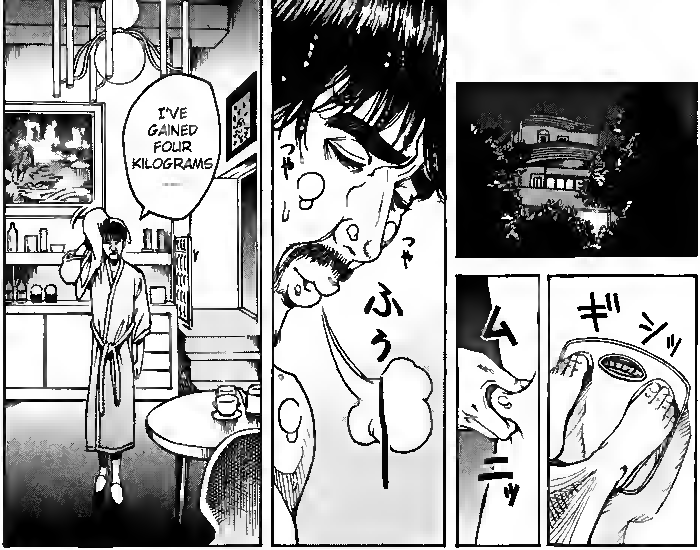
C'MON, I'LL EAT THAT SHITTY PASTA OF YOURS!


ARE YOU CRYING?
SHUT THE HELL UP! 'COURSE I'M NOT!
SENOH-SHAN...


DO YOU KNOW HOW TO COOK MIYUKI-SAN?
AREN'T YOU ALL MAKING ANYTHING?
THAT'S HOT!
NAH, WE DON'T KNOW A THING ABOUT COOKING.
ムカッ
SO TOMO-RROW'S THE BIG DAY.

13

WHOA, DID YOU EXPECT THAT?
NOPE
NUH-UH.
ムカ
ムカ
EXCUSE ME?! I'M THE DIRETTORE OF A RESTAURANT, YOU KNOW!
THAT'S HOT!
OF COURSE I KNOW HOW TO COOK!
Just finger food, but still!


I'VE GAINED FOUR KILOGRAMS.
ムニッ
ギシッ

THERE'S SOMEONE I REALLY WANT TO BEAT!
PAPA! CAN YOU TRY SOME MORE OF MY COOKING?!
Hahaha...

SO TOMORROW.
...CHEF.
WHY DID YOU OPEN THE CONTEST UP TO THE SALA AS WELL, THIS TIME?

I BET EVERYONE'S GIVING IT THEIR ALL TO MAKE SOMETHING DELICIOUS RIGHT NOW.
A GROUP OF PEOPLE WHO WORK TOGETHER IS LIKE A SINGLE LIVING ORGANISM.
SOMETIMES, YOU NEED TO GIVE IT A LITTLE NUDGE, OR IT'LL GET LAZY.
KOZUE WON'T LIKE THAT...
I'M GETTING FAT...

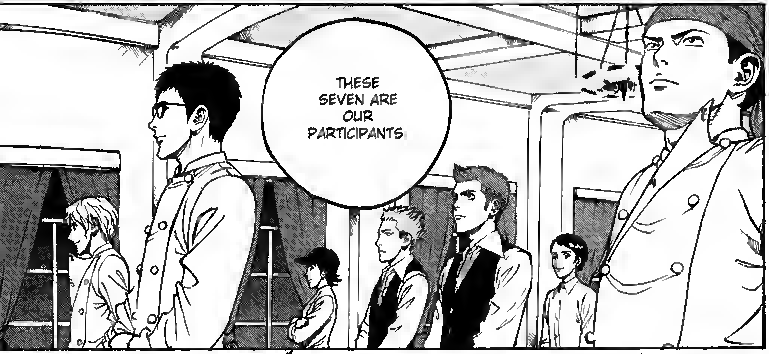
LET'S GET STARTED, SHALL WE?

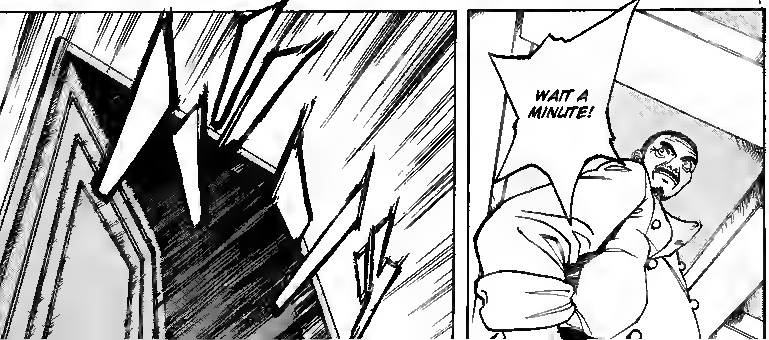
■TRATTORIA BACCANALE AFTER CLOSING TIME

IT'S TIME.

Chapter 74: Competizione (5)

Competition





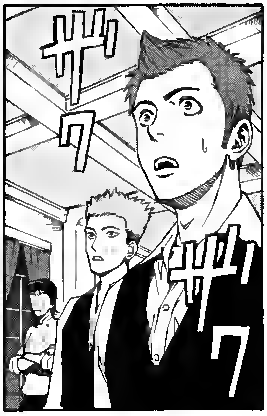
Chapter 74

Competition

Competizione (5)

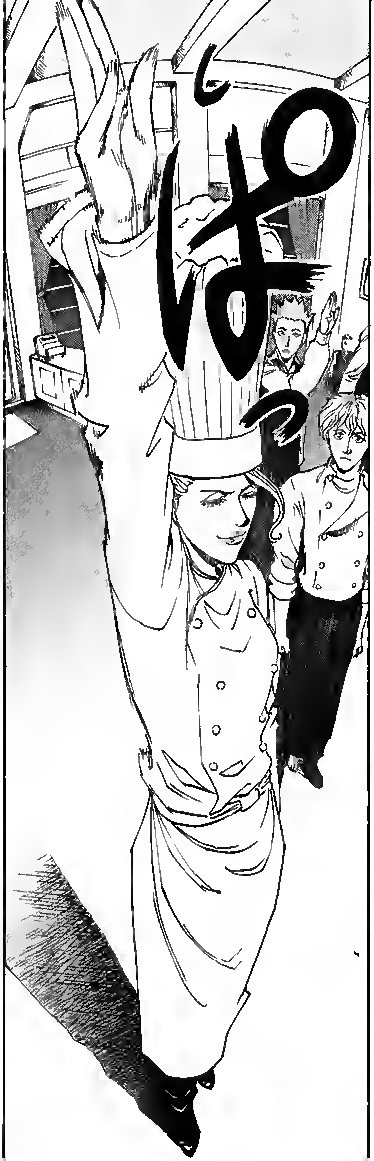
I'M ENTERING TOO!

MIYUKI-SAN?



WELL... I DID SAY IT WAS OPEN TO ALL THE STAFF...

ポリ…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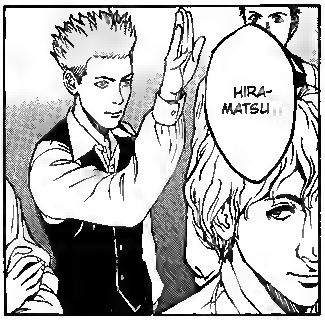
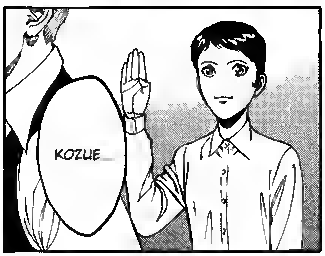
I GUESS WE'LL START OFF WITH ANTIPASTO
WHO'S GOING FOR THAT?

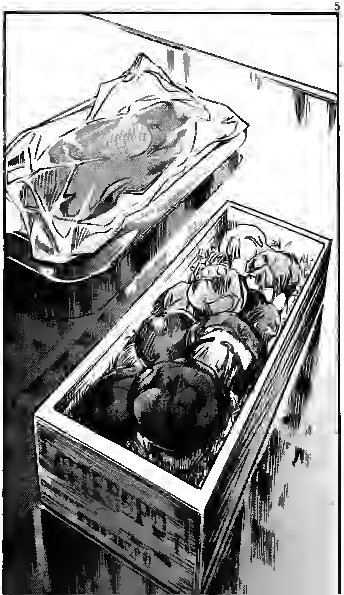

HIRA-MATSU


KOZUE

DONCHA THINK IT'LL BE SOME-THING REALLY DELICIOUS?
WHAT KIND OF DISH D'YOU THINK MIYUKI-SAN WILL MAKE?
BEATS ME

...AND MIYUKI, I GUESS.

PORCINI MUSHROOMS ...
SHE'S PICKED SOME DAMN EXPENSIVE INGREDIENTS...
FOIE GRAS ...



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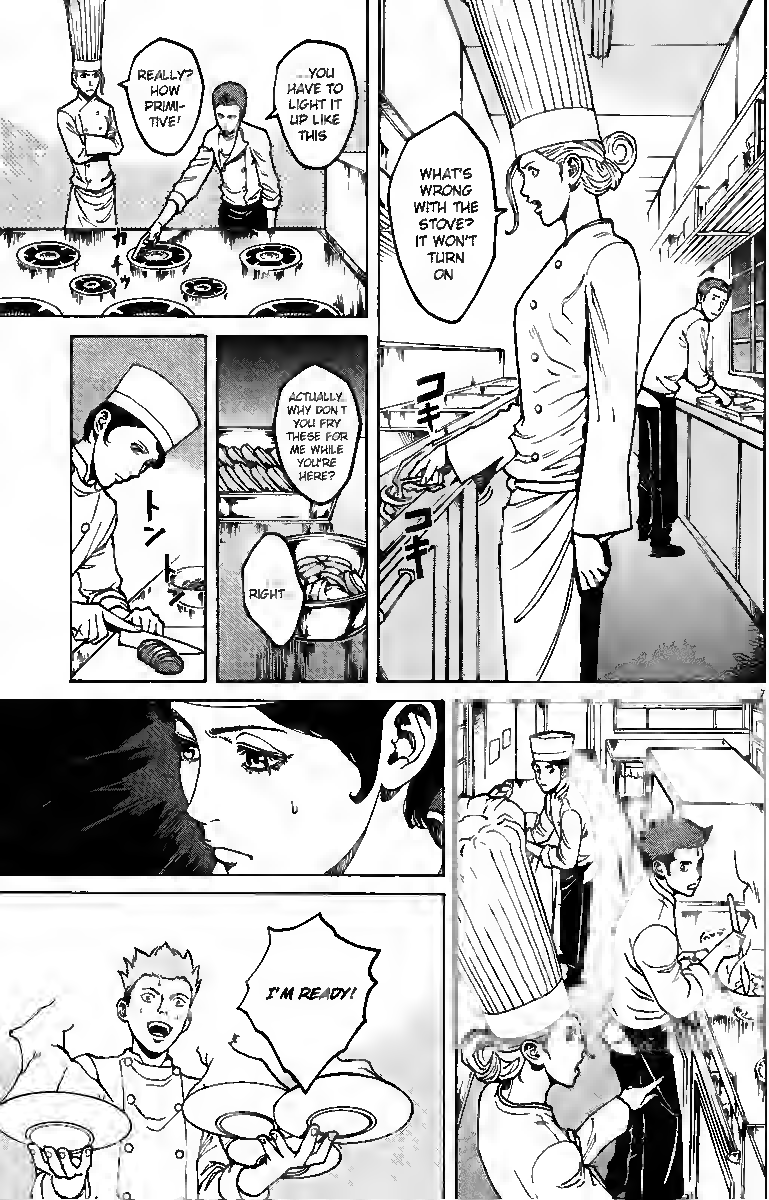
シャアアア
BAMBI!

...DO YOU WANT IT CUT THICK?
MHMM. YES, THAT'S GREAT
CUT THESE FOR ME


WHAT'S WRONG WITH THE STOVE? IT WON'T TURN ON
コキ
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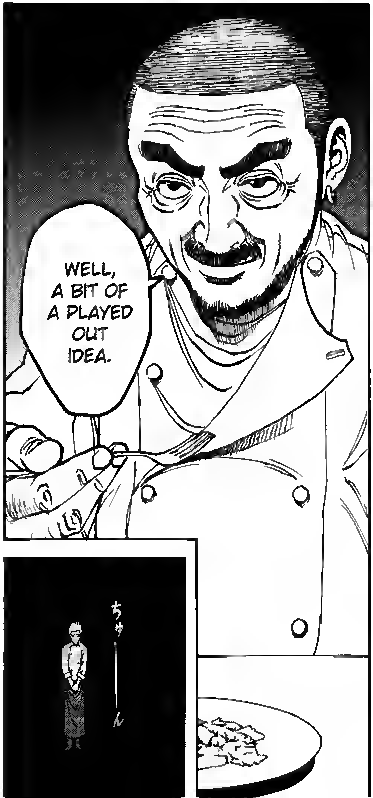
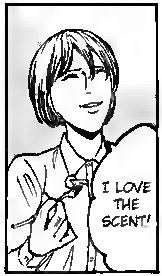
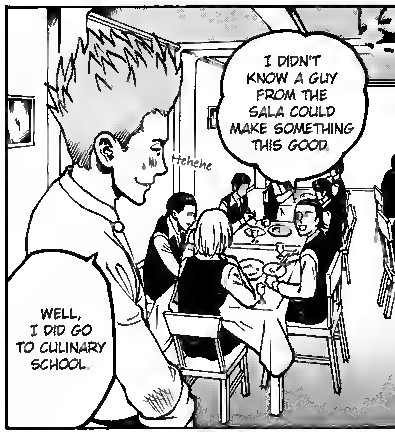
...YOU HAVE TO LIGHT IT UP LIKE THIS
REALLY? HOW PRIMI-TIVE!
ACTUALLY, WHY DON'T YOU FRY THESE FOR ME WHILE YOU'RE HERE?
RIGHT
トン
I'M READY!

I USED A LOT OF SEASONAL MUSHROOMS, SO YOU CAN ENJOY MANY DIFFERENT TEXTURES IN ONE DISH!
ASSORTED MUSHROOMS AND PANCETTA A LA MARINE!


WELL, A BIT OF A PLAYED OUT IDEA.


I LOVE THE SCENT!

NOT BAD, HIRA-MATSU!


I DIDN'T KNOW A GUY FROM THE SALA COULD MAKE SOMETHING THIS GOOD.
Hehehe
WELL, I DID GO TO CULINARY SCHOOL.

ちゃ
ん

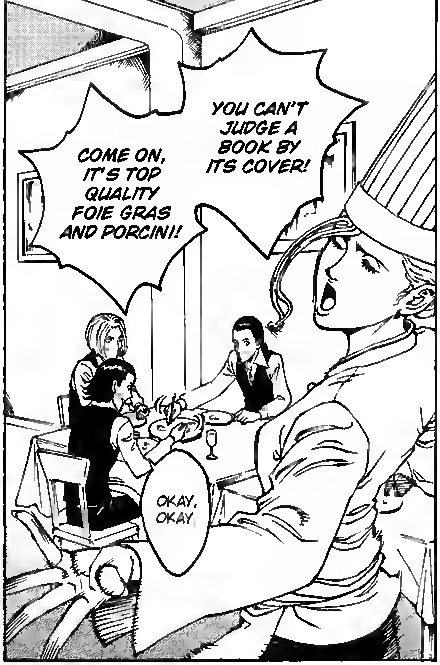
IT'S MY TURN NEXT!
HERE, ENJOY!

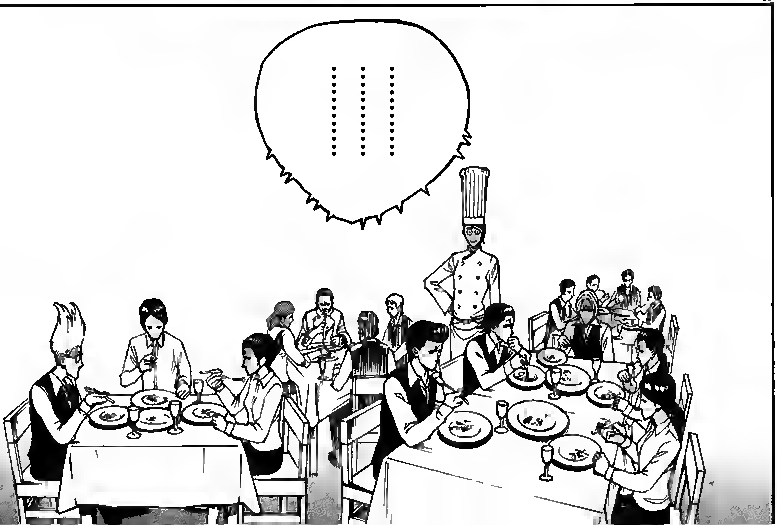
FOIE GRAS AND PORCINI MUSHROOMS IN CHOCOLATE SAUCE!
MADE WITH THE MOST EXPENSIVE INGREDIENTS AROUND!

10

WHAT?!
HEY, COOKING'S ABOUT THE TASTE, NOT THE LOOKS, YOU KNOW!
IT'S BLACK?
IS THAT CHOCOLATE?

HERE GOES NOTHING.
MMM!?


COME ON, IT'S TOP QUALITY FOIE GRAS AND PORCINI!
YOU CAN'T JUDGE A BOOK BY ITS COVER!
OKAY, OKAY

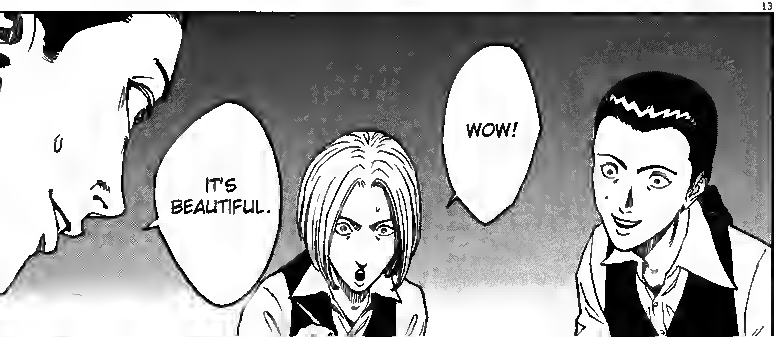

……

WHAT'S WRONG WITH YOU GUYS?
DON'T JUST SIT THERE! SAY SOME-THING!
カタッ
WHAT? WHAT IS IT?

12

NEXT.
PLEASE?

PARDON ME.
BONITO TAGLIATA WITH EGGPLANT PUTTANESCA A LA MARINE.


WOW!
IT'S BEAUTIFUL.

I GOT THE IDEA FOR THE DISH FROM LOOKING AT THE RECIPE FOR SEARED SLICED BONITO.
I TOSSED IN SEASON BONITO AND SOME LIGHTLY FRIED EGGPLANTS IN A FRESH TOMATO SAUCE.
Mmm
FINE
KOZUE NO... NO MORE...
I REALLY CAN'T EAT ANOTHER BITE OF PASTA.

...THIS IS IT...
THIS IS IT, KOZUE!
WHAT ABOUT THIS?
SOMETHING LIGHT LIKE THIS IS JUST WHAT I WANTED!
I COULD EAT THIS ALL DAY!
Think you, papa!
Ahahaha!
It's delicious, Kozue!

EVEN THE PLATING IS SO PRETTY!
AND THERE'S SO MUCH VARIETY IN THE FLAVOR!
THIS STUFF IS AMAZING!
AWESOME!
IT'S DELICIOUS, KOZUE-SAN.
...
I WON'T LOSE TO YOU, RAN-SAN.

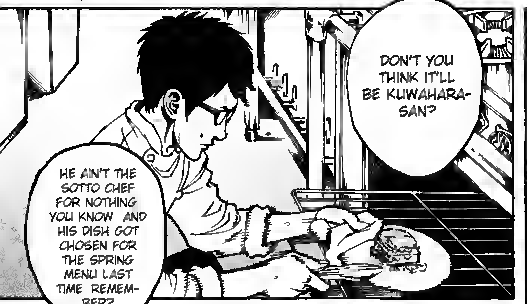
I SEE
YOU'VE REALLY MANAGED TO COMBINE THE FLAVORS OF ITALIAN AND JAPANESE CUISINE
YOU DID WELL, KOZUE.

THANK YOU, CHEF!
パチ
パチ
パチ
パチ
パチ

NOW, THEN...
バチ
バチ
バチ
バチ
I DID IT, PAPA!
TIME FOR THE PRIMO PIATTO!

Competizione

Chapter 75: Competizione (6)


DON'T YOU THINK IT'LL BE KUWAHARA-SAN?
HE AIN'T THE SOTTO CHEF FOR NOTHING YOU KNOW AND HIS DISH GOT CHOSEN FOR THE SPRING MENU! LAST TIME REMEMBER?

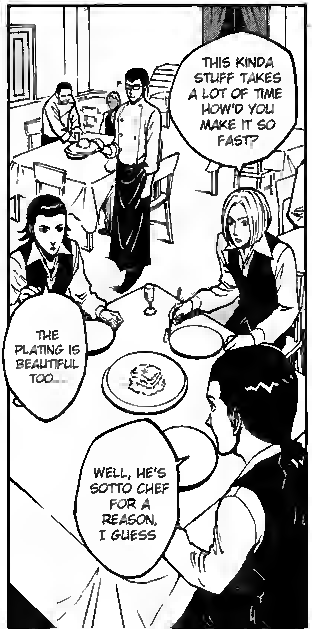
YOU CAN'T COUNT ASUKA OUT.
SHE'S BEEN DOING ANTIPASTO ALL THIS TIME, BUT WE ALL KNOW SHE REALLY WANTS THE PASTA POSITION.
IF YOU PUT THINGS THAT WAY, I BET KATORI-SAN'S GOT SOMETHING AWESOME READY
AND THEN THERE'S BAN...
キョッ
...SO, IT COMES DOWN TO THE FOUR OF 'EM, EH?
……
キョ
キョ

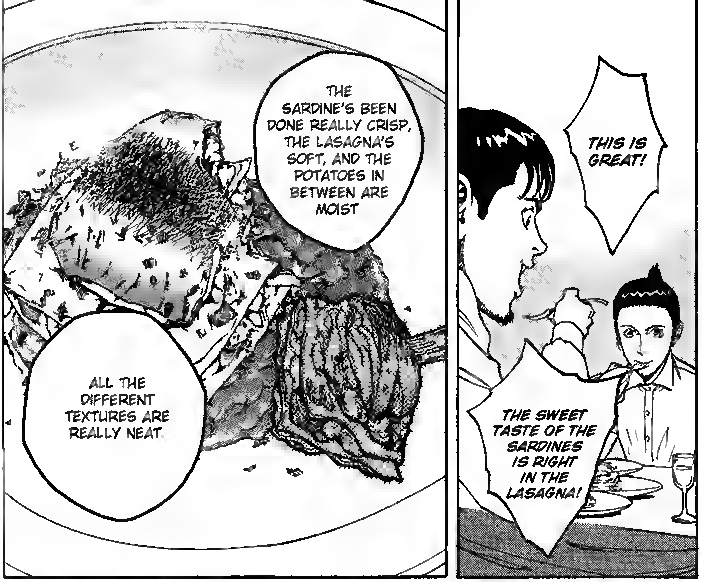
Chapter 75

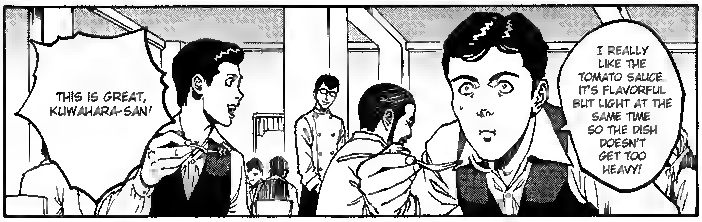
Competition (6)

SARDINE LASAGNA WITH FRESH TOMATO SAUCE.
HERE.

I TRIED OUT COMBINING THE PASTA CON LE SARDE OF SICILY WITH THE LASAGNA BOLOGNESE OF ROMAGNA


THIS KINDA STUFF TAKES A LOT OF TIME HOW'D YOU MAKE IT SO FAST?
THE PLATING IS BEAUTIFUL TOO...
WELL, HE'S SOTTO CHEF FOR A REASON, I GUESS


THE SARDINE'S BEEN DONE REALLY CRISP, THE LASAGNA'S SOFT, AND THE POTATOES IN BETWEEN ARE MOIST
ALL THE DIFFERENT TEXTURES ARE REALLY NEAT
THIS IS GREAT!
THE SWEET TASTE OF THE SARDINES IS RIGHT IN THE LASAGNA!


THIS IS GREAT, KUWAHARA-SAN!
I REALLY LIKE THE TOMATO SAUCE. IT'S FLAVORFUL BUT LIGHT AT THE SAME TIME SO THE DISH DOESN'T GET TOO HEAVY!

I SEE
THIS IS A COMBINATION OF SOUTHERN AND NORTHERN ITALIAN COOKING

THANK YOU, CHEF.
THIS IS A GOOD DISH, KUWAHARA
PLEASING TO THE EYE AND TO THE TONGUE

PENNE WITH TRIPPA AND BURDOCK!
NOW IT'S MY TURN.

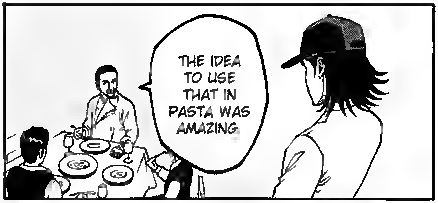
DELI-CIOUS!
WOW!
ASUKA WAS ALWAYS GOOD WITH TRIPPA
ソァアアアア
...BAMBI.

I HEARD YOU ASKED THE CHEF TO LET YOU INTO THE CUCINA IF HE CHOOSES YOUR FOOD
YOU THINK YOU CAN MAKE SOMETHING BETTER THAN US?
STILL UNDERESTIMATING WHAT IT TAKES, AIN'TCHA?

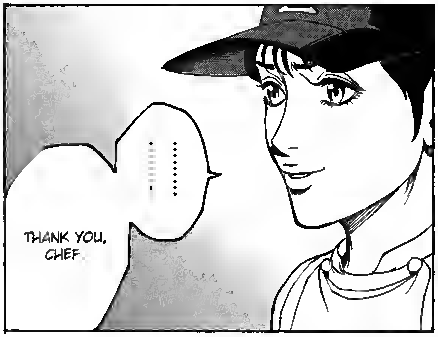
YOU'RE GETTING AHEAD OF YOURSELF

YOU AREN'T EVEN A CUOCO YET.
YOU DON'T HAVE THE RIGHT TO STAND HERE IN THE CUCINA.
YOU AREN'T EVEN STANDING AT THE STARTING LINE!
……
DECIDE WHETHER I'M A COOK OR NOT.

...
BAH.
SO GIVE IT A TRY!
I'M PUTTING EVERYTHING I HAVE INTO THIS...
AFTER YOU TASTE MY COOKING, KATORI-SHAN.


THE IDEA TO USE THAT IN PASTA WAS AMAZING.

YOU'VE GOTTEN BETTER, ASUKA
BURDOCK DOES GO WELL WITH INNARDS.


.....
THANK YOU, CHEF.

I'M READY!

ASUKA-CHAN COULD MOVE TO THE PASTA SECTION ANY TIME IF SHE COOKS LIKE THIS!
ゴッ
NO LIE!

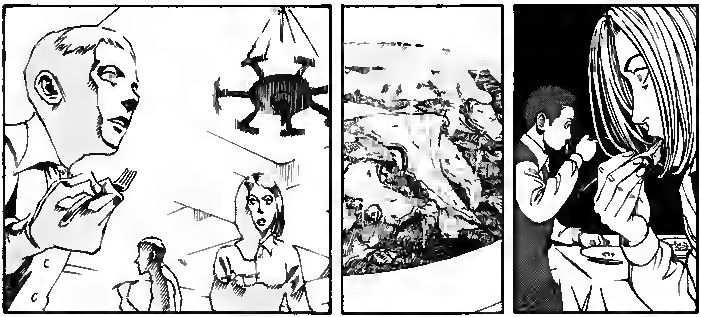
LET'S TRY KATORI'S FIRST, SHALL WE?
SIDE BY SIDE, EH.

PAPPARDELLE WITH STEWED WILD BOAR SAUCE.
コト

WELL, LET'S GIVE IT A TASTE

Game animal
CACCIAGIONE, HUH...
PRETTY WILD. IT FITS KATORI-SAN, I GUESS.

ワッ



INCREDIBLE!
カチャ
カチャ
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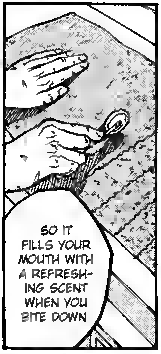
カチャ
カチャ
カチャ


SO IT FILLS YOUR MOUTH WITH A REFRESHING SCENT WHEN YOU BITE DOWN

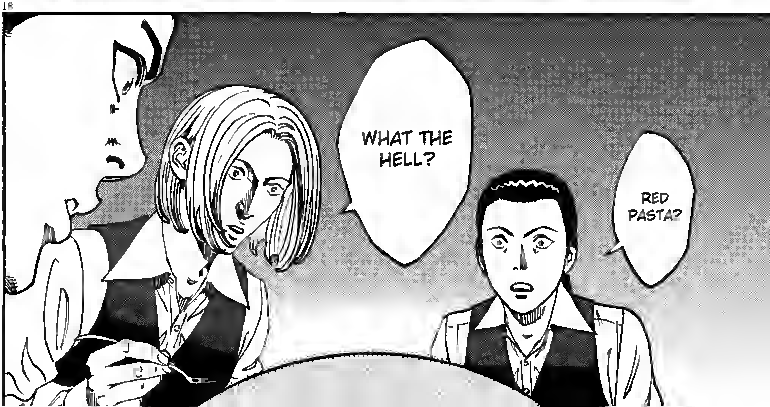
ACTUALLY, THERE'S ROSEMARY IN THE PAPPARDELLE,

I USED SPICES TO MASK THE DISTINCTIVE SMELL OF CACCIAGIONE.

...KATORI
YOU'VE COME A LONG WAY TO BE ABLE TO CONSIDER THE CUSTOMER LIKE THIS

THE SKILLS YOU'VE LEARNED, THE EFFORT YOU'VE MADE I COULD TASTE ALL OF THAT IN THIS DISH.
IT WAS DELICIOUS.
THANKS, CHEF.
.....
WELL, BAMBI?

YOU THINK
YOU CAN BEAT
THIS?!
スーッ
SO NEXT UP IS BAMBI
EXCUSE ME.

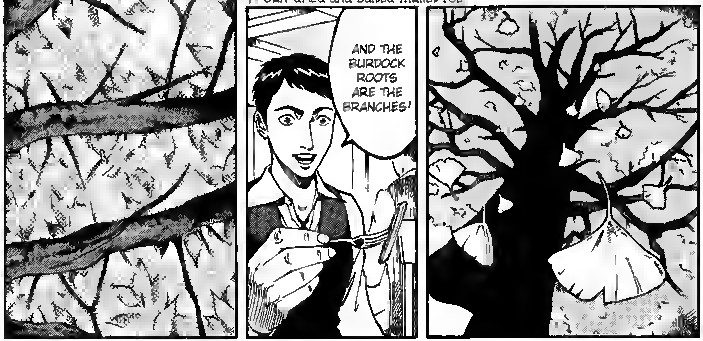

WHAT THE HELL?
RED PASTA?

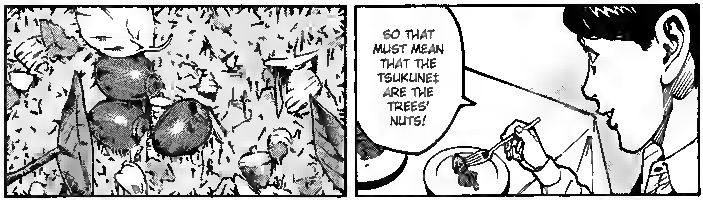
Competition

Chapter 76: Competizione (7)

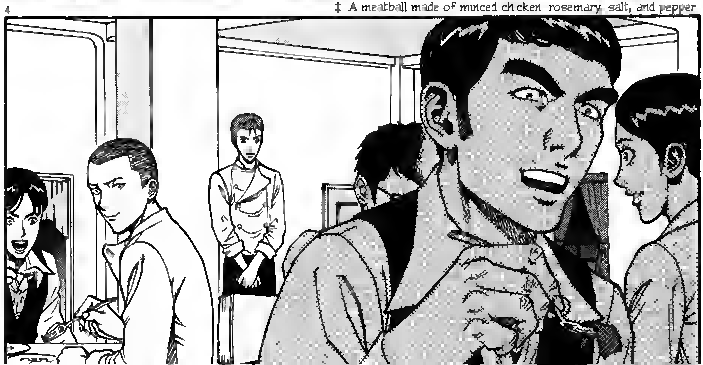
THE AUTUMN MOUNTAINS AND PLAINS...?
SO THAT'D MAKE THIS RED PASTA THE AUTUMN LEAVES, HUH?
I TRIED TO RECREATE THE MOUNTAINS AND PLAINS OF MY HOME, KYUSHU, DURING THE FALL.
Chapter 76
Competizione (7)

† Sun-dried and salted mullet roe





‡ A meatball made of minced chicken, rosemary, salt, and pepper



IT TOOK A LOT OF TRIAL AND ERROR TO GET HERE
I MADE THE PASTA WITH RED PEPPERS TO TRY AND RECREATE THE AUTUMN WILDERNESS...
EVERYONE'S REALLY SURPRISED, BAMBI...
CAN'T YOU USE SOMETHING OTHER THAN THIN NOODLES MAYBE?
BUT IT DOESN'T REALLY HIT YOU, DOES IT...
.....

THEN I CAN MAKE THE PASTA
...
TO LOOK LIKE LEAVES!
...THAT'S IT!
NOW THAT'S MORE LIKE IT
YEAH, THIS COULD MAKE ME THINK OF FALL.

NO, IT'S STILL MISSING SOMETHIN'.
IT WASN'T LIKE THIS OUTSIDE WHEN I WAS A KID IN AUTUMN.
I'LL PUT IN THIS TOMATO PUREE TO MAKE THE PASTA REDDER...
AND NUTS ...
THEN MAKE SOME BRANCHES

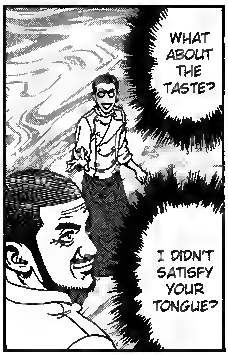
THE LITTLE TANG OF THE TOMATOES IN THE PASTA DOUGH, THE SPICINESS OF THE PEPPERS AND THE SALTINESS OF THE KARASUMI REALLY BRING OUT THE FLAVOR!
HEY, IT TASTES PRETTY GOOD, TOO!
AND HE SET THE FOUNDATION FOR THAT TASTE WITH BRODO DI POLLO...

THE AUTUMN WILDERNESS, HMM...
I USED TO GO OUT HIKING WITH PAPA AND MAMA ALL THE TIME WHEN I WAS LITTLE...
A DISH MADE IN THE IMAGE OF HIS HOME...
IT FITS BAN-SAN, I SUPPOSE

MOST FOODS THAT LOOK INTERESTING ARE ALSO INTERESTING TO EAT.
THIS DISH IS PRETTY AMUSING.
ITALIAN CUISINE IS RUSTIC AT ITS HEART.
DELIVERING THE IMAGE OF YOUR HOME IN YOUR COOKING FITS PERFECTLY WITH THAT SPIRIT.

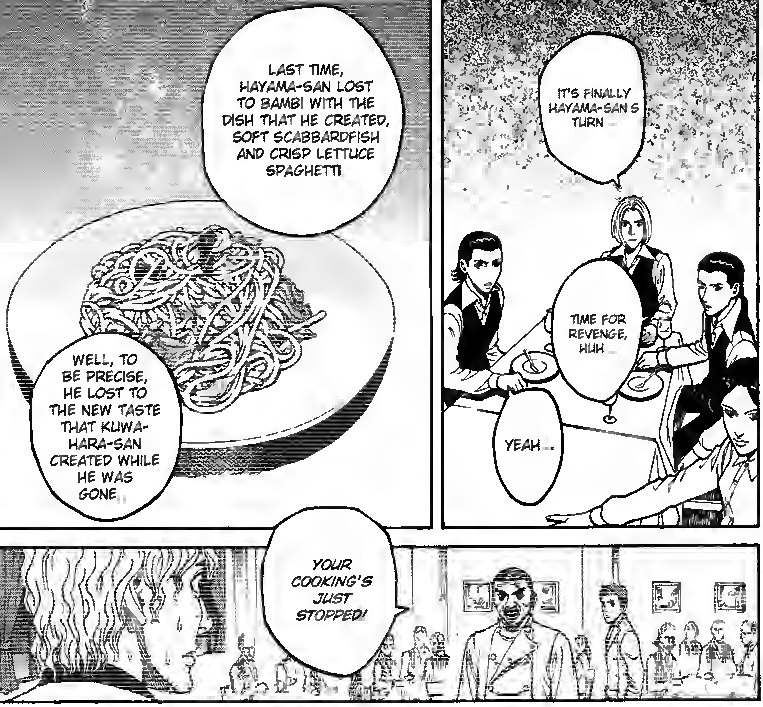
LET'S SEE... HAYAMA'S LAST, RIGHT?

IT WAS THE MOST INTERESTING DISH SO FAR. I'LL GIVE YOU THAT.


WHAT ABOUT THE TASTE?
I DIDN'T SATISFY YOUR TONGUE?

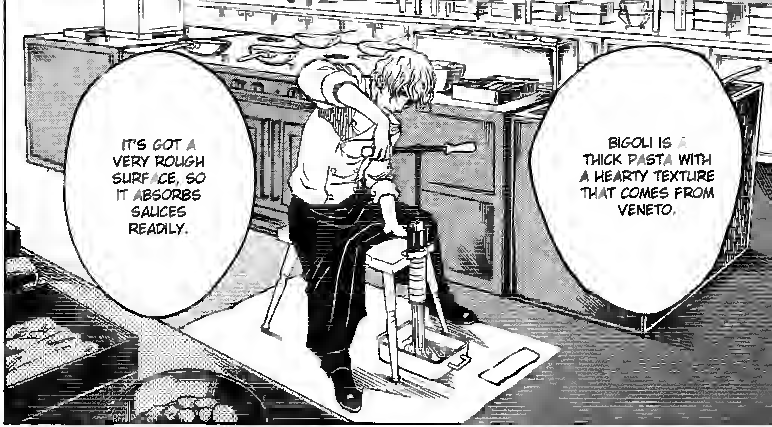
WAIT, WHAT?

SORRY TO HAVE KEPT YOU ALL WAITING.


LAST TIME, HAYAMA-SAN LOST TO BAMBI WITH THE DISH THAT HE CREATED, SOFT SCABBARDFISH AND CRISP LETTUCE SPAGHETTI
WELL, TO BE PRECISE, HE LOST TO THE NEW TASTE THAT KUWA-HARA-SAN CREATED WHILE HE WAS GONE.
IT'S FINALLY HAYAMA-SAN'S TURN...
TIME FOR REVENGE, HUH.
YEAH...
YOUR COOKING'S JUST STOPPED!

IT'S SOFT SCABBARDFISH AND CRISP LETTUCE SPAGHETTI!
ISN'T THIS THE SAME AS BEFORE?
HUH?
EH?
NO, WAIT THIS IS LEEK NOT LETTUCE
LET'S GIVE IT A TRY

FILEFISH AND LEEK BIGOLI.
BIGOLI?
IS THIS...
THIS IS DIFFERENT FROM BEFORE. THE TEXTURE. THE TASTE. EVERYTHING!

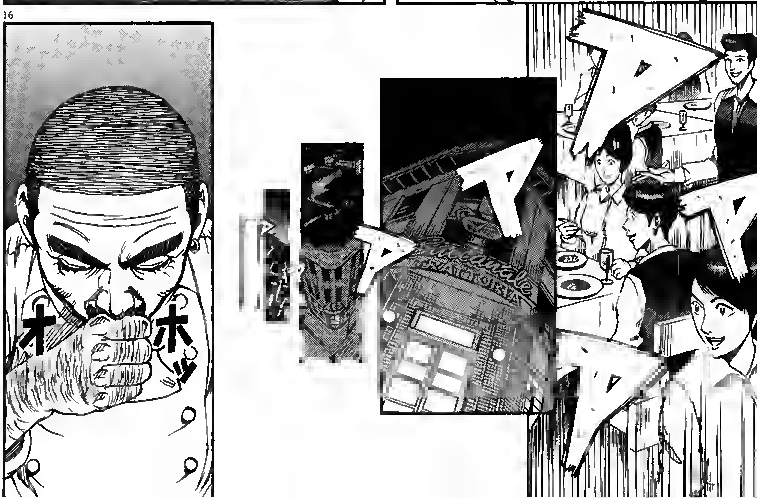

IT'S GOT A VERY ROUGH SURFACE, SO IT ABSORBS SAUCES READILY.
BIGOLI IS A THICK PASTA WITH A HEARTY TEXTURE THAT COMES FROM VENETO.

PLEASE ENJOY THE DISH.
AND I USED FILEFISH BRODO, NOT VEGETABLE.
I USED THIS PASTA TO MODIFY MY OLD SOFT SCABBARDFISH AND CRISP LETTUCE SPAGHETTI

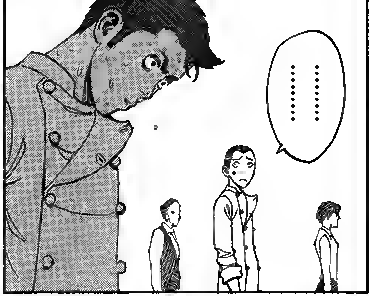
Hayama-san is back for good!
Incredible!
The leek goes so well with the hard pasta!
Even better than the scabbardfish spaghetti!!

HAYAMA.
FLAVOR IS A THING THAT CONSTANTLY EVOLVES.

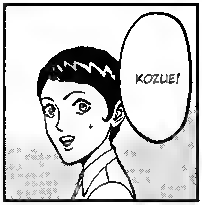
THIS DISH TOUCHED MY HEART.
THANK YOU, CHEF...


オホッ

FOR THE PRIMO, KATORI'S PAPPARDELLE WITH STEWED WILD BOAR SAUCE.
FOR THE ANTIPASTO, KOZUE'S BONITO TAGLIATA WITH EGGPLANT PUTTANESCA A LA MARINE
PFFF...
NOW FOR THE RESULTS.
HAYAMA'S FILEFISH AND LEEK BIGOLI.
AND THAT'S IT.


.....

NO LUCK, HUH...


KOZUE!

AND ONE MORE THING!

AND BAN!

STARTING NEXT WEEK, I WANT BOTH OF YOU IN THE CUCINA.

バンビ～ノ！7

ビッグ コミックス

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Special Extra!

Trattoria Baccanale's New Autumn Menu Competition

Now revealing the recipes!

INTRODUCING SOME OF THE ORIGINAL RECIPES FOR THE DISHES FEATURED IN CHAPTERS 74 THROUGH 76!
THESE ARE THE ITALIAN DISHES CREATED BY THE PEOPLE OF BACCANALE!
A BIT DIFFICULT, BUT TOTALLY WORTH GIVING A TRY!

BAMBI'S DISH

Autumn Leaves Maltagliati

RED PASTA MADE IN THE IMAGE OF AUTUMN LEAVES DELIVERS A SURPRISING TASTE!

Ingredients
Maltagliati dough (80g hard flour, 10g pasta semolina powder, 40g egg whites, 8g diced red pepper, 10g tomato paste, suitable amounts of salt and extra virgin olive oil), tsukune (100g minced chicken, 1 diced rosemary, suitable amounts of diced garlic, salt, and white pepper), 40g burdock root, 1 clove of garlic, suitable amounts of karasumi and Italian parsley.

1. Make the pasta dough. Put both dry ingredients into a bowl, mix, and make a well. Add remaining ingredients and knead. Wrap the dough in plastic wrap and leave in refridgerator for about 2 hours. Feed into pasta machine and flatten to about 1.5mm thickness, then cut into easy to eat pieces.
2. Prepare tsukune ingredients in advance. Mix together, wrap and leave in fridge for about 2 hours. Cut burdock into thin slices and leave in vinegar water for a few minutes to remove bitterness, then drain. Crush garlic with flat of knife.
3. Oil frypan and add the garlic from (2), cook over low heat. Once scent is released, add tsukune and fry until it breaks apart into small chunks. Add burdock, fry, then add enough water to just submerge ingredients and leave to simmer lightly.
4. Boil pasta for 2 minutes, drain, and immediately add to the frypan from (3). Toss until sauce has mixed well with pasta, then add salt, pepper, olive oil, and finely diced parsley and toss again. Plate and garnish with thinly sliced karasumi.

POINT

Add salt to boiling water until just slightly less salty than seawater for springier noodles.

HAYAMA'S DISH

Filefish and Leek Bigoli

THE POINT OF THE DISH IS THE FILEFISH BRODO! A SWEET BUT DEEP PASTA!

Ingredients
120g bigoli, 1 filefish, vegetables (suitable amounts of onion, garlic, and celery), 80g leek, 1 clove of garlic, suitable amounts of takanotsume peppers, extra virgin olive oil, salt, and pepper

1. Add filefish with skin and innards removed to a pot along with thinly sliced vegetables, then fill with water and a pinch of salt until ingredients are submerged. Blanch. Once the bitter taste of vegetables has been removed and the filefish is cooked, remove from the pot and debone. Strain the broth and set aside.
2. Oil frypan and add the crushed garlic, cook over low heat. Once scent is released, add finely sliced leek and cook lightly. Add peppers with the seeds removed as well as the filefish and broth from (1).
3. Add al dente bigoli from (2) to frypan and toss, letting the filefish flavor seep into the pasta. Add salt, pepper, and olive oil, mix. Spaghetti is an acceptable alternative to bigoli.

POINT

Add the filefish to cold water and bring to a boil in order to properly bring out the flavor for the broth.

POINT

Be sure to vigorously toss the pasta and sauce to let the pasta's water and the sauce's oil emulsify.

I USED A LOT OF SEASONAL MUSHROOMS, SO YOU CAN ENJOY MANY DIFFERENT TEXTURES IN ONE DISH!!
ASSORTED MUSHROOMS AND PANCETTA A LA MARINE!

HIRAMATU'S DISH

Assorted Mushrooms and Pancetta a la Marine

AN ANTIPASTO THAT WHETS THE APPETITE WITH A VARIETY OF FRAGRANT MUSHROOMS!

Ingredients
Mushrooms (30g each of French horn, shimeji, and maitake), half an onion, 30g pancetta (bacon is an acceptable alternative), 1 clove of garlic, 1 takanotsume pepper, 1 rosemary, suitable amounts of salt, pepper, extra virgin olive oil, lemon juice, and Italian parsley

1. Oil a heated frypan and fry diced onion over low heat. Continue until onions are light brown and have a sweet taste, then move to a bowl and set aside.
2. Oil the frypan again, and crushed garlic with the cores removed and cook over low heat. Once scent is released, add finely chopped pancetta and deseeded peppers.
3. Fry pancetta over low heat until crispy, then add mushrooms cut into bitesized pieces and turn heat up to high. Once mushrooms turn soft, season with salt and pepper.
4. Add the onions from (1) to the frypan from (3), toss lightly, then turn off the heat. Sprinkle with lemon juice and plate, then sprinkle again with olive oil and garnish with Italian parsley.

POINT

Using caramelized onions adds a component of sweetness that introduces a new layer of complexity to the entire dish!

KOZUE'S DISH

Bonito Tagliata with Eggplant Puttanesca a la Marine

THE SAVORY TASTE OF BONITO COMBINED WITH THE UNIQUE FLAVOR OF PUTTANESCA!

Ingredients
100g sushi grade bonito (skin removed), 1 eggplant, 2 fruits tomatoes†, A (2 finely chopped black olives, 1 pureed anchovy, 1/6 an onion (sliced and dried), half a clove of garlic (crushed)), suitable amounts of vinegared capers and lemon juice), suitable amounts of extra virgin olive oil, salt, and pepper

1. Dip tomatoes in boiling water and peel, then chop into 1cm chunks and season with salt. Put into a colander and leave to dry for 1 hour. Add the dried tomatoes to the ingredients of A, then season with salt, pepper, and olive oil to taste to create the puttanesca.
2. Cut the eggplant into thin strips about 5mm thick, salt lightly, and leave for a few minutes to remove the bitterness. Oil a frypan and add the dried eggplant, cook over low heat. Be sure to keep the heat low to preserve their color, then wipe the oil from the surface of the eggplant and set aside to cool.
3. Cook the bonito. Lightly oil a frypan and turn up the heat until the oil smokes, then add bonito in order to sear the outside. Once the inside has cooked as well (the meat should be rare), immediately submerge the fish in cold water to cool down the surface. Pat dry and then slice thinly.
4. Place eggplants from (2) on plate, then the bonito from (3) and top with the puttanesca sauce from (1). Garnish with olive oil and parsley to taste.

POINT

Salting the tomatoes makes them dry faster and sweetens them as well.

POINT

The bonito must be rare! Remember to keep the heat high to sear the outside.

† A type of tomato made in Japan, modified to intensify their sweetness.

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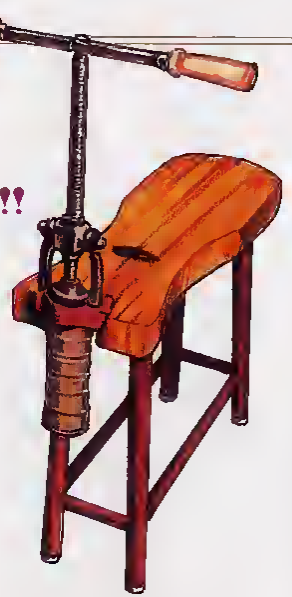

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